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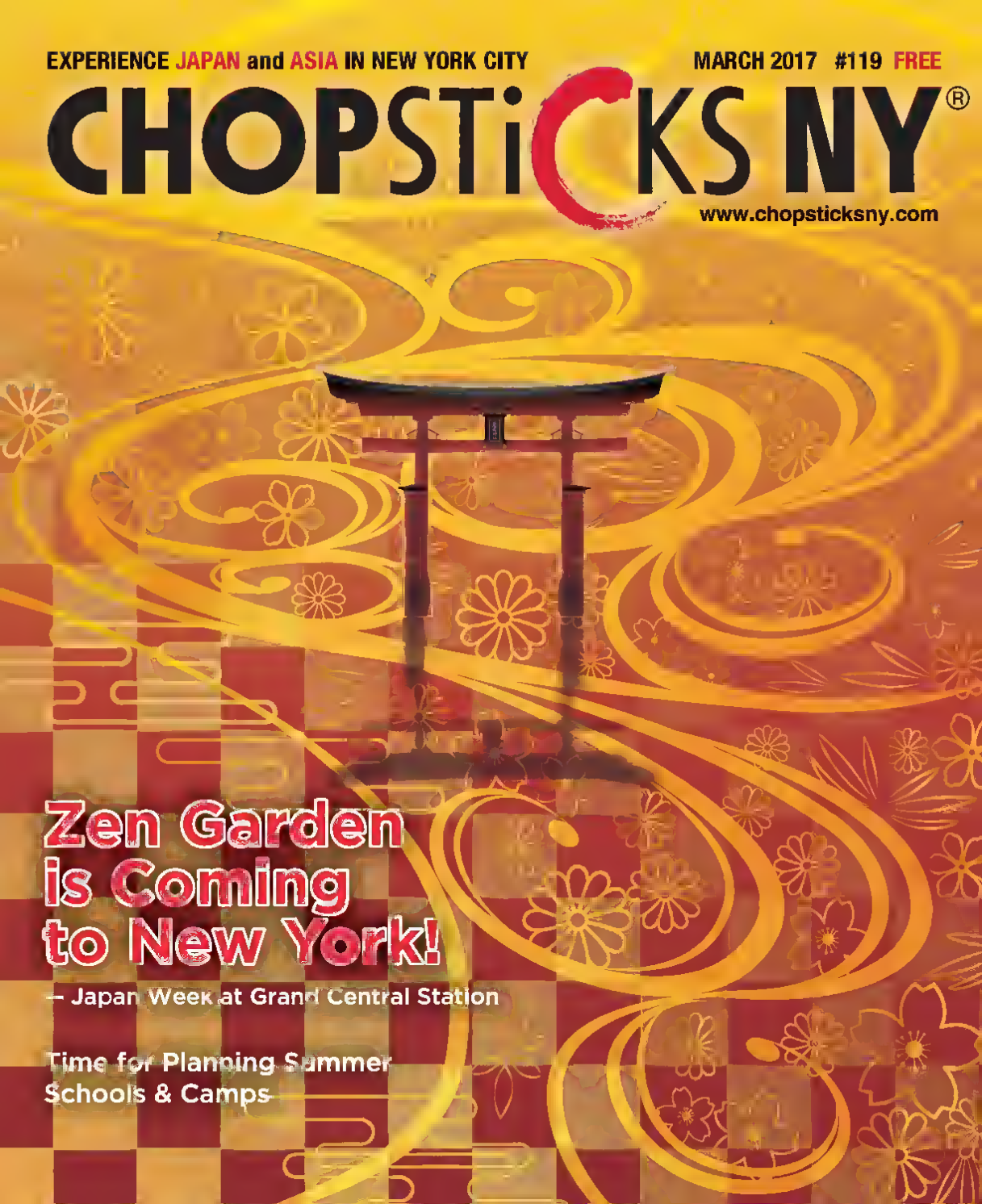

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"Torii" is a symbolic gate found at the entrance of a Shinto shrine. It marks the border between the profane and sacred areas

President / Publisher
Hitoshi Onishi

Editor-in-Chief
Noriko Komura

Writers
Nobi Nakanishi
Maya Robinson
Stacy Smith
Mana Steinberg
Kate Williamson

Proofreader
Susan Spain

Art Director
Atsushi Hayashi

Sales
Noriyuki Shimizu
Yurika Saegusa

Intern
Jazmin Justo

Member, TPNY, LLC
Tetsuji Shintani

Published by Trend Pot NY, LLC
40 Exchange Pl. #1902
New York, NY 10005
TEL. 212-431-9970
FAX. 212-431-9960
www.chopsticksny.com
For Advertising Info
TEL. 212-431-9970
E-mail: adsales@chopsticksny.com

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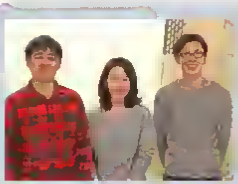
Presented by The No.1 Japanese free paper in NY. NY Japion

"We would like to express the story in the garden, allowing viewers to enjoy Japanese culture and understand our aesthetic sense."

Japan Week, an annual showcase of Japan's many charms, will be returning to Grand Central Station from March 8 to 10. The centerpiece of the event, now in its sixth year, will be a Zen garden––complete with rocks, trees, and white sand––that is created overnight. The team behind this magical project is Yuri Ugaya (the garden designer), Kensaku Yamaguchi (a niwashi Japanese gardener), and Tatsuhiko Kobayashi (also a niwashi Japanese gardener). Chopsticks NY sat down to talk with them about this garden project*



(From left to right)

Kensaku Yamaguchi Born in Miyazaki Prefecture, he started his career as a niwashi gardener. After working for a major landscape design company in Kyoto, he established his own company, Shougetsusha.

Yuri Ugaya Born in Kyoto, she attended Doshisha University, Hyogo Prefectural Awaji Landscape Planning and Horticulture Academy, and Ningata Parks School of Horticulture. She currently works as a garden designer and consultant in Kyoto.

Tatsuhiko Kobayashi Born in Saitama Prefecture, this assistant TV director turned niwashi gardener worked for a major landscape design company in Kyoto. He resides in Kyoto and now runs his own company, Tatsuzouen.

Could you explain the difference between a Western-style garden and a Japanese garden?

Ugaya: I think the biggest difference is that a Japanese garden calls up the imagination of the viewer. If you don't have some basic knowledge of Japanese garden design––enough to know that a rock formation can represent a waterfall, a rock might suggest an island, and wavy patterns created by white pebbles signify the ocean, for example––it might be hard to understand the theme of a garden, and your garden-viewing experience could end up being monotonous. Your imagination, however, can open up the world of the garden even without any prior exposure to Japanese design. You can imagine whatever you want when you look at a Japanese garden, and I think that's a very important part and the great charm of Japanese gardens. In order to express this charm, we use simple materials: rocks, sand, moss, trees, et cetera. Western gardens, best exemplified by French gardens, express beauty through extravagance, by adding colors and manipulating the shapes of trees. In contrast, the heart of Japanese gardens is the beauty of minimalism––how much you can sharpen and refine things. I want viewers to enjoy these differences.

I heard you are planning to reproduce the Zen garden from Ryoan-ji Temple in Kyoto.

Ugaya: The basic concept and appearance are similar to that of the garden, but we have arranged our version to add a little more impact for viewers. It's going to be about 40 by 20 feet, so it will be quite a big garden.

What are some of the challenges in creating such a big Japanese Zen garden in-

doors?

Yamaguchi When it comes to *karesansui* (a "dry landscape" style used in China and Japan) or Zen gardens, rocks are the backbones. We had a very hard time finding rocks for the garden here. In Japan, when we drive on highways, we suddenly come upon interesting rocks on mountains, and we often use rocks we found this way. In a way, we shine a light on ordinary rocks. Here in the U.S., there is no such idea, and they don't sell rocks that we want.

Kobayashi They sell stone materials for architecture, but the ordinary rocks and stones we want are not considered to have any retail value. But we really want those ordinary rocks! *[Laughs]* We love the way a rock sits, its expression, its rough surface and its weathered texture, but it was hard to make people understand the nuances we enjoy.

Ugaya We would say, "We want that weathered rock," and they would say with a laugh, "Oh no, that's not even for sale." They just laughed and didn't want to make deals. It's probably because they don't understand our aesthetic sense. We visited about 30 stone providers in three days, and finally we found one provider that carries interesting rocks such as ones with moss and ones in unusual shapes. This provider even had a rock that was cut by hand in the 1870s. At that point, I felt we finally encountered a person who could tell the story of rocks.

If even many stone professionals do not understand the Japanese appreciation of stones and rocks, perhaps it will be even harder for regular people to appreciate the garden.

Ugaya That must be true. *[Laughs]* So we have given a story to our garden to make it easier for viewers.

What is the story going to be?

Ugaya It's a story about *Oyashima* ("eight big islands") that is based on the story of Japan's origin, written in the oldest Japanese book, the *Kojiki*. According to the book, the gods Izanagi and Izanami stirred the ocean with a spear and created an island. They landed on the island and got married there. Then they generated eight islands, the beginning of Japan. We would like to express this story in the garden, allowing viewers to enjoy Japanese culture and understand our aesthetic sense.

How will you present the garden?

Ugaya We plan to put trees in the back as a focal point, which can be seen from passersby on the walkway. I want people to think, "Oh there are trees in Grand Central Station. What's going on?" We will make it visible from three directions.

Kobayashi Viewers can enjoy different views depending on which side they stand.

How about lighting?

Ugaya The lighting plan is still under development, but we would like to spotlight one main rock that we think is most attractive. Also, we want people to see the sand patterns, so we will create deeper patterns to make them more visible. I believe there is no garden like this in the Western world—it can be enjoyed as an artistic piece.

When will you start setting up?

Ugaya At midnight on the day of the event. We only have ten hours.

While you were doing research and looking for materials for this project, did you find anything you would like to use in a future project?

Yamaguchi America is huge, and I am amazed that there are so many varieties of stones and rocks in the U.S., so many colors and textures. So I have begun to think about creating gardens using a variety of stones and rocks.

Kobayashi In Japan, we don't always see stones as architectural materials, but I think it would be a good idea to make some patterns using various types of stones. It does not have to be a building but could be an interior piece like a countertop.

How about trees? Were they also hard to find?

Yamaguchi Look at my face. It was so exhausting to find them! *[Laughs]*

Ugaya We are going to procure all the materials for the garden locally. We believe that viewers will identify with the garden more if it's made with local materials. We would like to suggest to them that it is not so difficult to make a Japanese garden with easily accessible stones and trees.

Please pick your favorite Japanese garden.

Yamaguchi I like gardens made by Mirei Shigemori, a gardener in the early Showa period (1926–1989). His style is described as "Eternal Modern," and he did not compromise himself just to follow traditions but constantly tried something new. The garden that I love can be seen at the Mirei Shigemori Garden Museum, but you need a reservation to see it. But you can see his garden in Tofuku-ji Temple without a reservation.

Kobayashi My favorite garden, at the Sento Imperial Palace, also requires a reservation to see. What I like about the garden is the beautiful curved lines formed by the pond and land. It's an upscale garden designed in the Edo period (1603–1868) and it is elegant.

Ugaya I recommend Koto-in inside Daitoku-ji Temple. The small garden really calms your mind. When you stand at the entrance, you'll see a beautiful stone-paved pathway surrounded by bamboo and maple trees. When you go inside, a space with moss, maple trees and bamboo spreads out in front of you. And a tiny little stone lantern stands alone in the garden. The garden represents a quiet scene in a deep forest on a mountain, and the way in which the lantern is arranged is rather gallant. I have taken many of my clients, including visitors from the U.S., to the garden, and they seemed to be absorbed in the simplicity and overwhelmed by the atmosphere.

Speaking of a quiet atmosphere, we usually enjoy Japanese gardens in serene environments. Grand Central, however, has a lot of traffic and is noisy. How can you create a Zen garden there?

Ugaya By creating a calm spot inside this busy, noisy area, I want busy New Yorkers to have a moment of relaxation. Just stop by and take some time to calm yourself. It's okay if it's just ten seconds, or if you like, you can stay there for 30 minutes, one hour, or more. I want New Yorkers to feel and enjoy the moment.

**Niwa* means "garden" and *shi* means "expert," so *niwashi* is used to refer to a Japanese garden expert, someone who can create gardens as well as care for them.

Tips for Enjoying Japanese Gardens

Visiting a well-maintained Japanese garden is a great way to understand the traditional Japanese aesthetic and mindset as well as Japan's history. If you have a little background information, you will be able to appreciate them even more.

Types of Design: There are three main types of Japanese gardens in terms of design. A *karesansui* ("dry garden") design incorporates a large-scale landscape into a small-scale garden by using rocks and sand to symbolize islands and water flow. This type of garden is usually made to be viewed from inside a room. A garden in the *kaiyu* style, on the other hand, is designed to be enjoyed by walking in and around the garden. A kaiyu garden is typically very elegant and involves a pond (or more), trees, shrubs, and flowers, as well as a teahouse, viewing deck, and boardwalk. While these two types of gardens originated centuries ago, the third main type of garden is a contemporary style that combines abstract and modern elements with the traditional karesansui style.

The Garden's Owner: Knowing who the original owner of a garden was helps us understand a garden's style and features. If a garden is affiliated with a temple, for example, it is usually a Zen garden made in the karesansui style. The garden tends to reflect the principles of Buddhism and is designed to produce tranquility. If a *daimyo* (samurai lord) commissioned a garden, it typically was designed to show his wealth, aesthetic sense, and philosophy and is often a gorgeous kaiyu-style garden. The handful of gardens that were made for the Japanese royal family are especially elegant.

Time of Construction: The oldest gardens we can still visit today were created as early as the ninth century, and new gardens are still being made. Different periods have different social dynamics, political systems, and aesthetic and cultural trends. For example, during the Heian period (794–1184) nobles governed the country in a feudal system, while during the subsequent Kamakura period (1185–1333) samurai governed society as Buddhism began to spread nationwide. The following Muromachi period (1334–1573) was a time when Japanese aesthetics really blossomed and took on more independence from Chinese styles. After decades of war, Japan became a stable society governed by the winner of the war, the Tokugawa clan. During this time, the Edo period (1603–1867), commoners became more culturally empowered than ever. After the fall of the Tokugawa Shogunate in the late nineteenth century, Japan started embracing Western ideas, which started to influence the developing Japanese modern culture. The gardens listed at right reflect the social climates in which they were built.

Essential Japanese Gardens

Kairakuen (Ibaraki Prefecture)

Considered one of the three great Japanese gardens, Kairakuen was originally built in 1842 by Lord Nariakira Tokugawa. It is a kaiyu-style garden constructed by reclaiming a mountain facing Lake Senba. Kairakuen—*kai* (together), *raku* (to enjoy), and *en* (garden or park)—was named in hope of making it a place where the lord could spend time with the people—both nobles and commoners alike—of his region. Three thousand plum trees make this garden particularly attractive.

Rikugien (Tokyo)

Yoshiyasu Yanagisawa, the highest-ranked samurai and political advisor to the fifth Shogun, Tsunayoshi Tokugawa, designed this upscale kaiyu-style garden in the late seventeenth century. It took seven years to create the ponds and mounds in this flat region to reproduce famous views that were described in poems.

Hamarikyu Onshi Gardens (Tokyo)

This typical daimyo garden was built in the late seventeenth century. Originally used as a place for the Shogun to hunt birds, the site later became home to the Shogun's villa. The garden has been renovated and expanded several times. The current design dates from the early nineteenth century. The garden is unique in the way it uses seawater from Tokyo Bay in its moat.

Kenrokuen (Ishikawa Prefecture)

This kaiyu-style garden was developed between 1620 and 1840 by the Maeda clan, the richest clan after the Tokugawa clan. The garden has six aspects: vastness, profoundness, human power, antiquity, spring water, and a vista, giving it the name Kenrokuen (a garden with six features). With a different look for each season, this elegant, gorgeous garden is considered one of the three great Japanese gardens.

Saiho-ji Temple (Kyoto)

This temple is commonly known as Kokedera (the Moss Temple) because it is covered with moss. The garden was originally built in the eighth century, when it did not have any of the moss that gives it its identity today. The original was a beautiful garden that combined karesansui and kaiyu styles and was used as a model for the gardens in the Golden Pavilion and the Silver Pavilion in the fifteenth century. It was ruined, however, after repeated floods. After that, it grew moss gradually and naturally and became today's uniquely beautiful garden.

Daitoku-ji Temple (Kyoto)

This Zen temple, established in the fourteenth century, has more than 20 sub-temples, most of which are related to daimyo warlords from Japan's war period. The gardens in the temple are mostly made in the karesansui style.

The Hojo Garden, a national special landmark, is not open to the public but some other beautiful Zen gardens are on view

Tofuku-ji Temple (Kyoto)

Constructed in 1939, the four gardens in Tofuku-ji were designed by Mirei Shigemori, whose style is described as "Eternal Modern." Each one is designed in the karesansui style, but unlike traditional karesansui, in which the garden materials (rocks, sand, and moss) are used to directly signify things, Shigemori's style expresses abstract concepts—all Buddhism-related—in the gardens

Murin-an (Kyoto)

Aritomo Yamagata, a powerful politician during the Meiji period, commissioned one of the leading landscape artists of his time, Jihei Ogawa VII, to design this garden. Yamagata gave Ogawa three instructions: create a bright space with a large lawn, use trees like fir, *hinoki* (cypress), and cedar—until then not used as central trees in Japanese gardens—and create a pond using water from the newly developed Lake Biwa waterway. The garden reflected Yamagata's intention to incorporate the new world (the West)'s style into Japanese traditions, and Ogawa answered his request amazingly. The garden was completed in 1890

Korakuen (Okayama Prefecture)

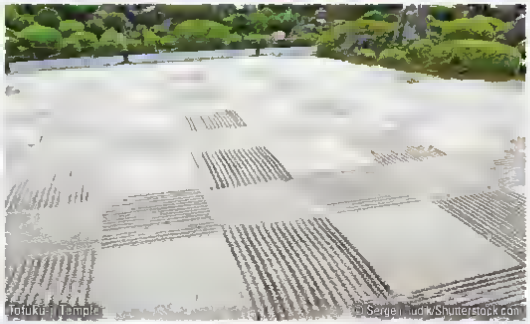
This garden is the third of the three great Japanese gardens and was originally created by Lord Tsunamasa Ikeda of the Okayama clan for his recreation. He enjoyed viewing it from rooms in several houses and cottages built in the garden. His son, Lord Tsugumasa, later expanded the area around the Noh theater that he loved, created a mound in the center of the garden, and built waterways to connect two ponds into one big pond. Tsugumasa also started allowing non-samurai to enter and enjoy the garden

Adachi Museum Garden (Shimane Prefecture)

Opened in 1970 by local businessman, Zenko Adachi, the Adachi Museum is known for its extensive collection of Nihon-ga (Japanese paintings). The garden, spanning 1,776,038 square feet, is divided into six sections, each of which is designed as if it were a painting. Using the *shakkei* (borrowed landscape) technique, which incorporates the landscape outside the garden into part of the garden view, this scenic garden is internationally acclaimed

Ritsurin Garden (Kagawa Prefecture)

Conceived and developed in the early seventeenth century by the lords of the Takamatsu clan, this vast, kaiyu-style garden contains six ponds and thirteen mounds. It also employs the shakkei technique, using neighboring Shiun Mountain as a backdrop for the garden. The one thousand pine trees there are particularly well maintained, and the garden has different charms in each season. In the biggest pond, people can enjoy a boat ride to view the garden, just like the feudal lords did



6th Annual Japan Week
@ Grand Central Station (March 8-10)

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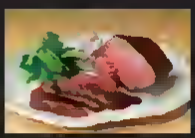

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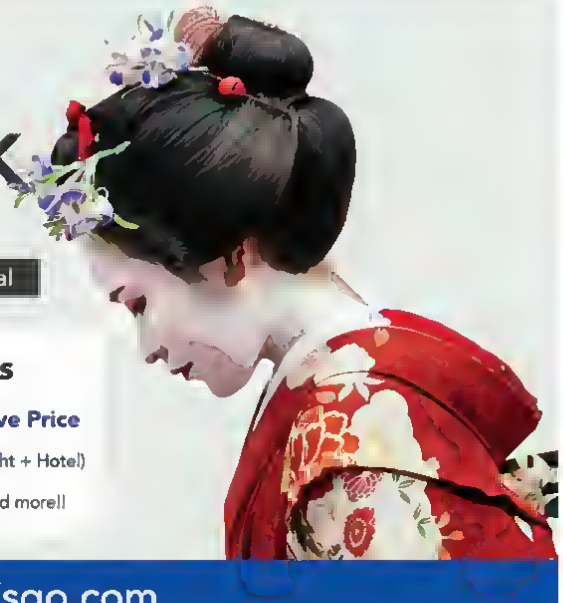

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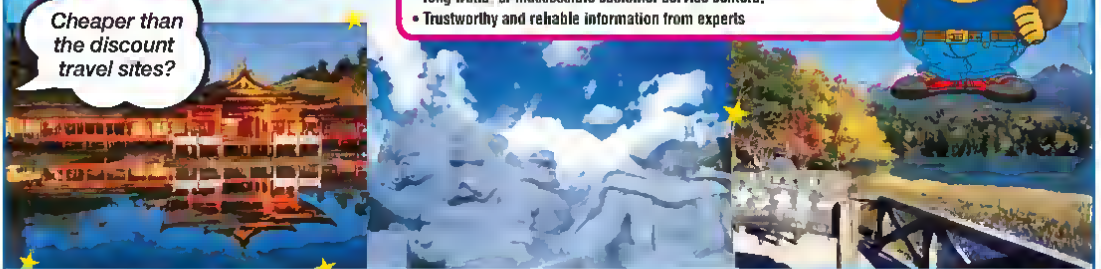

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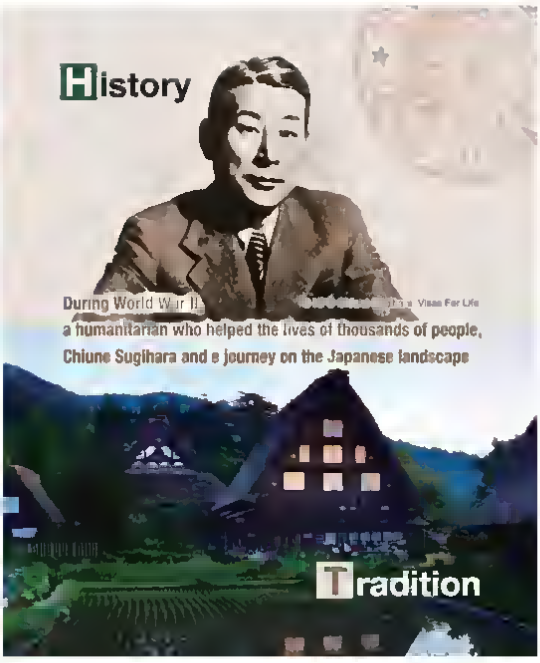
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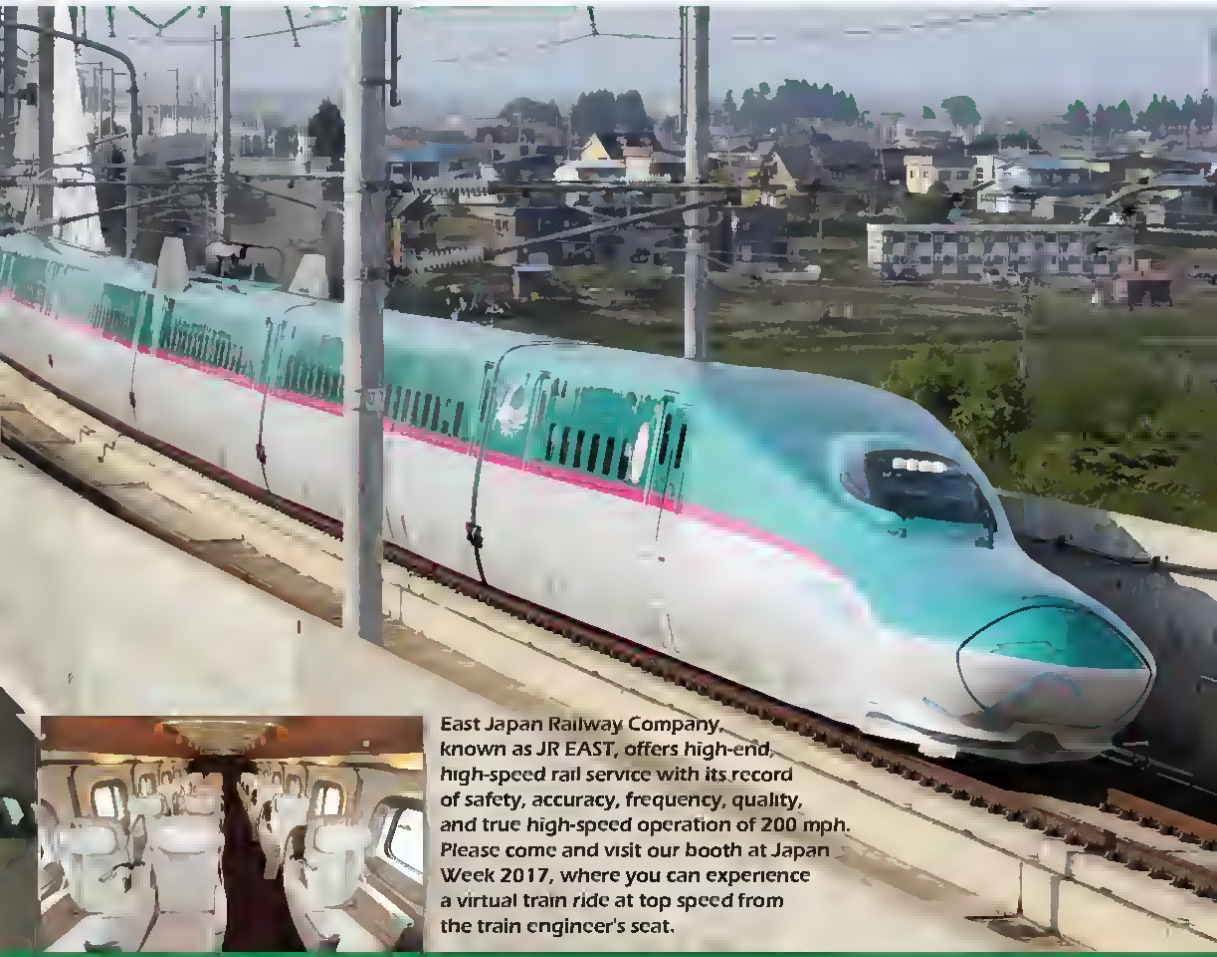

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www.jreast.co.jp/e/

All Things New from Stores, Products to Events

PRODUCT

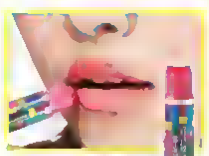
Fun and Innovative Beauty Products from Japan

As we hear the footsteps of spring, we feel a need to change our makeup and skincare regimen. Perfect timing for the turn of the seasons, PMAI, importer and distributor of Japanese beauty products, is releasing new products, all hailed in Japan already.

Eye liners, mascaras, and lip sticks from COUPY-DESIGN COSMETICS by DECORA GIRL series is unique in the way in which they were developed with SAKURA, paint color manufacturer in Japan. Because of the collaboration with an expert of colors, the COUPY-DESIGN products exhibit beautiful colors on your skin and are easy to apply, making your makeup time more fun.

Also from DECORA GIRL brand, Fresh Kneaded Soap is a facial foaming soap that can produce whipped cream like foam, which helps it to remove dirt and oil from the deep layer of your skin. The brand's Whitening Peeling Gel can absorb and remove keratin from your pores just by applying and gently massaging.

SCALP D BEAUTE's Pure Free Eyelash and Pure Free Eyebrow are essences specially developed for eyelashes and eyebrows by SCALP D, the leading scalp and hair care product brand particularly known for its hair grow shampoo. All these products are currently available in Mitsuwa Marketplace and New Kam Man.



The color of COUPY DESIGN LIP STICK by DECORA GIRL changes according to your lip's moisture level (left)

COUPY DESIGN GEL LINER is a waterproof eyeliner that allows you to draw sharp lines and create gradation (right)

Fresh Kneaded Soap (left) and Whitening Peeling Gel (right) help remove dirt, oil and keratin stuck deep in the pores and refresh your skin.

Get healthy eyelashes and eyebrows with SCALP D BEAUTE's Pure Free Eyelash (left) and Pure Free Eyebrow (right)

Info: www.pmaiusa.com

DRINK

"Orunken Whale" Sake Perks Up Your Meal

Directly translated as "Drunken Whale", Suigei brand has been popular in the U.S. sake market for decades. This January, their latest flavor, Suigei Junmai Ginjo Koiku 54 was debuted in New York. Crafted with Gin no Yume rice grown in Kochi Prefecture, home of the Suigei Shuzo Brewery, it produces a clean taste with substantial umami, refreshing citrus sensation, and a hint of ginjo aroma, fully exhibiting the goodness of the Gin no Yume rice that is polished to 50%. The brewery strives to brew sake that complements dishes through careful selection of ingredients, meticulous koji making, complete temperature control, and small batch production. The result is sake with a gentle aroma, rich umami, modest acidity and sharp aftertaste. Suigei Junmai Ginjo Koiku 54 is not an exception. It particularly goes well with dishes with relatively deep flavor, such as tuna steak, carpaccio, and escargot as well as dishes with demi-glace sauce or seasoned with butter. Best enjoyed chilled (5-15 °C/ 41-59 °F).

Suigei Shuzo Co., Ltd. www.suigei-net.com
Distributed by New York Mutual Trading, Inc.

BOOK

The Tale of Genji: New Translation of Japan's Oldest Novel

Written by Murasaki Shikibu, an Imperial courtyard female servant who was born to a middle class aristocracy in 11th Century Japan, *The Tale of Genji* is known as Japan's first novel—often described as the world's first. The epic love story that depicts the life and loves of Emperor's son, Hikaru Genji, is now revived with a new translation by Dennis Washburn, professor at Dartmouth College.

Washburn's new translation improves past versions of *Genji* with embedding annotations for better understanding of characters and social customs or beliefs, making the epic more accessible for contemporary readers. Also, the translation of poetry –love letters between aristocrat lovers were written in poetry form in medieval Japan—into English triplets creates prosodic equivalents of the original. The 21st Century version of *Genji* provides readers with a fuller experience of the beautiful and sensual literal world of Japanese Jane Austen with a little bit of *Fifty Shades of Grey*.

The Tale of Genji by Murasaki Shikibu, translation by Dennis Washburn
Published by W. W. Norton & Company, Inc.

Info: www.wwnorton.com

The Wonders of Shodo and Washi

Japan is famous for the arts of kado (flower arrangement), sado (tea ceremony) kendo (fencing), budo (martial arts) and shodo (calligraphy) the suffix "do" meaning path I first learned shodo in Japan and found a teacher upon my return to continue studying at home When she moved back to Japan several years ago I stopped practicing, something I didn't realize I sorely missed until a recent workshop at The Nippon Club This class was led by Sensei Mohri Suzuki from Japan, and its focus was the creation of a work featuring the kanji of your choice on washi, or Japanese paper

Sensei emphasized the importance of proper posture by making sure to sit upright with both feet on the floor With this, we were ready to dive into the two characters he had picked for us to practice These were intentionally selected as together they cover eight essential calligraphy techniques, such as "tome" (full stop) "hane" (jumping) "ten" (dot) and "harai" (hook) Sensei showed us how to grip the brush with our first three fingers, and urged us to keep our wrists straight and steady

We were given both tubes of liquid ink ready to be used once poured into the dish as well as an ink stone that could be ground with water to make ink I opted to make my own ink following Sensei's instructions to put great care into preparation In fact, he had put a small vase with a flower on each of our tables saying that if you look at something beautiful while making ink it will enhance its color With my brushes plentifully soaked in ink, I was ready to write Sure enough, the strokes soon came back to me like riding a bike.

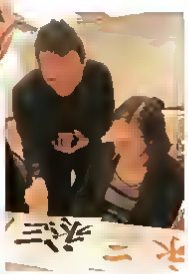
After Sensei corrected my practice characters, I was ready to move onto my original work I decided on "tabibito" or traveler, and thanks to Sensei's sample I could see how to fit these two characters onto the smaller washi He advised that ink would run more on this delicate paper, which we received two pieces of I nervously gave it a go on each, producing different results despite using the same ink. The more playful version won out, and Sensei adorned it with his red seal to indicate completion My classmates had chosen characters for family, laugh and wind, each work a wonderful combination of the authors' unique strokes and washi's distinct characteristics

— Reported by Stacy Smith

The Nippon Club
145 W 57th St. (bet. 6th & 7th Aves.), New York NY 10019
www.nipponclub.org/?lang=en

Sensei Mohri Suzuki came from Japan to teach this special shodo class and he highlighted the importance of posture and an uncluttered table before you begin writing

I made ink by adding water and grinding the stick in circular motions



Sensei used his red ink to correct my practice sheets.

Practicing "tabibito" before attempting to write on washi

It was amazing how different each piece of washi was

I was careful to write slowly on the washi to prevent runny ink, and was very happy with my creation!

Summer Schools and Camps

Whether you want to brush up your language skills, deepen your knowledge about Japan or just try something new, these schools are offering opportunities that meet your needs.

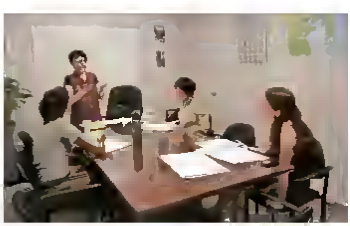
Summer School for Toddlers to Elementary Schoolers
Friends Academy of Japanese Children's Society

Friends Academy of Japanese Children's Society is offering a summer school program for children aged 3-12. The 10-week sessions will be June 26 to September 1 (July 4th and weekends off) and 30 children are allowed in each age group (ages 3-6: 6-9: and 9-12). Camp hours are 9:30 am to 3:30 pm, and the lower age groups focus on Japanese traditional culture. The 3rd grade and older class will be advanced academic learning of Japanese and will include music, sports, history and science. In addition, there is a parent/child class for children 1-3 years old from June 27 to August 18.

Location: 310 W. 103rd St., (bet. West End Ave. & Riverside Dr.)
New York, NY 10025
TEL: 212-935-8535
www.japaneseschool.org

Summer Intensive Langeege Coerses with Early Registration Discount
Hills Laarning

Hills Learning, specializing in Asian language education, is offering Japanese, Korean, Mandarin, Thai and Cantonese intensive courses for the summer months. The summer intensive classes are $379 for each course. Beginner and other levels are being offered for adults and teens. Those who register before June 1 get a $40 discount for the classes.



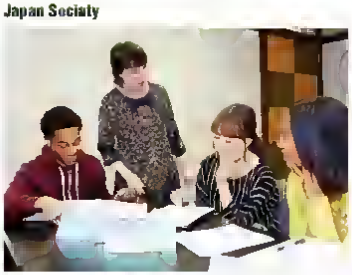
Location: 315 Madison Ave., (at 42nd St.), Suite 900
New York, NY 10017 / TEL: 212-784-0694 / www.hillslearning.com

12th Okinawa Youth Exchange Program
IACE TRAVEL

The Okinawa Youth Exchange program, IACE TRAVEL's signature program, grants students the opportunity to immerse themselves into Japanese culture. For sixteen days, students participate in various activities in Tokyo, Okinawa, Kyoto and Osaka, such as living with a host family, experiencing local school life and sightseeing with Japanese friends. This year, students are able to visit many popular tourist destinations such as the Churaumi Aquarium in Okinawa and the Golden Pavilion Temple in Kyoto. It is not necessary for the students to know Japanese. It is only required that they be currently enrolled in middle or high school. This unique student exchange program begins June 28. It is recommended to register early. The application deadline is April 28. The admission fee includes: admission, ground transfer fees, accommodation, meals, school/ homestay arrangement and tour leader.

Info: www.iace-usa.com/oyep about
TEL: 310-533-6450

Spring and Summer 2017 Language Classes
Japan Society



The Japan Society Language Center offers 13 comprehensive levels of Japanese from beginner to highly advanced, including JLPT prep courses and specialized classes such as "Anime" and "Breaking News in Japan". This spring, the Japan Society Language Center is offering a "Crash Course for Travelers to Japan" workshop on March 7, followed by Spring Conversation Courses from April 17 to May 16, in which students of all levels can polish their conversational skills. The regular summer semester will begin on May 22 and end on August 2, with Intensive Weekend Courses being held in July. The Japan Society Language Center also offers Shodo (Japanese calligraphy) classes, in which students can experience the traditional art and be immersed into Japanese culture. Register online or by phone. For more information, email language@japansociety.org.

Location: 333 E. 47th St., (bet. 1st & 2nd Aves.)
New York, NY 10017
TEL: 212-715-1269
www.japansociety.org

US-JAPAN Summer Cultural Experience
Kaio Academy of New York

Keio Academy of New York offers a unique opportunity to learn language and hands-on skills as well as widen perspectives through their summer cultural experience. The two-week program will be held from July 23 to August 5, welcoming middle school and high school students of any Japanese language ability to participate. In addition to language courses, they offer many elective courses and activities covering topics such as pop culture, literature, arts, sports and food. The video production workshop, taught by professionals, is an immersive, hands-on experience that allows participants to work closely in groups to create their own films. To learn more, join their information session on April 8 or schedule a campus tour and talk directly with the Summer Program staff.

Location: 3 College Rd., Purchase, NY 10577
TEL: 914-701-3454
www.keio.edu/summer program

KEIO ACADEMY OF NEW YORK
US-JAPAN Summer Cultural Experience

Interested in Japanese Culture?

Join us from July 23rd to August 5th, 2017 for a special opportunity to engage in cultural exchange with students from Japan.

We is welcoming middle school and high school students of any Japanese language ability to participate. We offer many elective courses and activities covering topics such as pop culture, literature, arts, sports, and food, as well as a video production workshop taught by professionals for an immersive hands-on experience where you will create your own films in small groups. Stay in our residences with both Japanese and American participants supported by our experienced and well-trained staff.

Come join us at our Information session on Sat April 8th 2017 or schedule a campus tour and talk directly with our Summer Program staff.

For more information, visit:
www.keio.edu/summer-program

We will be celebrating the program's 10 year anniversary!

KEIO ACADEMY OF NEW YORK
Summer Program Office
3 College Road, Purchase, NY 10577

tel: 914-701-3454
Email: keiosummer@keio.edu
www.keio.edu/summer-program

Call or email to schedule a campus tour and meet with a Summer Program Representative.

にほんごではなそう!

Japanese Classes

Highly Interactive
Language Learning Services

Hills Learning
(Grand Central Station 0 min)
www.hillslearning.com

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GRAND NEW • FREE TRIALS
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Flushing, NY 11354
Tel: 347-716-1037
info@rukasubudodojo.com

Iroha-Nihongo

www.JapaneseSchool.org
IrOHA..nyikuel@gmail.com
3 class levels available in each location
(NY) Friends Academy
(NJ) 北Linge Learning Center
New York IKUEI Gakuen

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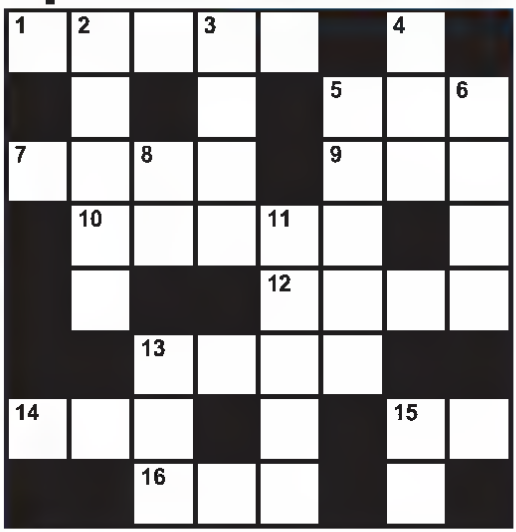
Japanese CROSSWORD



Across

1. We go outside when the ____ (weather) is nice

5. "Sweat" in Japanese

7. ____ or ____*dachi* means "friend(s)"

9. A suffix used after the name of a person to show respect (often used for men)

10. _____*-na* is a na-adjective meaning "fine," "lively," and "good"

12. An i-adjective used to describe a person in pain, e.g., "Atama ga ____ (I have a headache)" and "Ashi ga ____ (I have a pain in my leg)"

13. "Sky" in Japanese

14. ____ means "lie" and "____ o tsuku" means "to tell a lie"

15. *Kai*___ (paintings), _____*yoshi* (drawing paper) and *ei* (film) can all be completed with this word meaning "painting" and "to paint"

16. ___ is an i-adjective used to signify that something or someone is not present and also an auxiliary verb meaning "negative"

Down

2. To paint, we need ___ (paints)

3. As the seasons change, the ____ (temperature) also changes

4. "Tomorrow" in Japanese

5. A snowy prefecture located in the northern part of Honshu (Japan's main island), which is famous for its *kamakura* (igloos)

6. Actors are always serious about their _____ (performances)

8. Brussels sprouts are called ___ *kyabetsu* (sprouts of cabbage)

11. ___ *-na* is a na-adjective meaning "beautiful" and "clean"

13 ____ means "a loss" and "____ o suru" means "to lose"

15. This word means "ingredients" and often refers to ramen toppings

©Chopsticks NY / Myles Mellor

School Guide

The following is a list of schools where you can learn Japanese culture

★ Chopsticks NY available to pick up

LANGUAGE

Midtown West — The Nippon Club/Japan Foundation NY

JF Japanese Language Courses focus on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info.

145 W. 57th St. (bet. 6th & 7th Ave.)
212 581 2223 www.nipponclub.org/culture
Japanese

Midtown East — Hills Learning

Hills Learning is a fully accredited institution in New York that specializes in Asian language instruction. They have small group classes and private lessons tailored to individual goals and needs. Classes are available for Japanese, Korean, Chinese and Thai.

50 E. 42nd St. #900 (at Madison Ave.)
212 764-0584 www.hillslearning.com
Japanese

Upper West — Friends Academy

310 W. 103rd St. (bet. Westend Ave. & Riverside Dr.)
212 595-8535
Japanese

Purchase — Kaio Academy of New York

Each summer, Kaio Academy of NY organizes a two week cultural exchange business and language program for middle and high school students from Japan and the U.S. Come join and experience their unique bilingual, bicultural learning environment!

3 College Rd. Purchase, NY 10577
914 701-3454 www.kaio.edu
Japanese

New Jersey — Japanese-American Society of New Jersey*

The language program is taught by highly trained instructors who qualified through the special certification program. Group and individual lessons are available on and off the premises as well as via Skype.

304 Main St. 2nd Fl. Fort Lee, NJ 07024
201-461-5133 www.jasonj.com
Japanese

Upper West — Japan ICU Foundation

475 Riverside Dr. #439 (bet. 113th & 120th Sts.)
212-870-3395
Japanese

Upper West — Your True Self

501 Seminary Row (at Amsterdam Ave.)
212-678-4251
Japanese

Midtown West — NY Japanese Language

257 W. 39th St. 14 Fl. (bet. 7th & 8th Ave.)
646-345-5777
Japanese

Midtown East — Amity Language Institute*

124 E. 40th St. #203 (at Lexington Ave.)
212-697-3374
Japanese

Midtown East — ibac language institute, inc.*

369 Lexington Ave. #300 (bet. 40th & 41st Sts.)
212-867-2000
Japanese

Midtown East — Japan Society

333 E. 47th St. (bet. 1st & 2nd Ave.)
212 715-1258
Japanese

Midtown East — Language House

211 E. 43rd St. #1101 (bet. 2nd & 3rd Ave.)
212-949-5465
Japanese

Midtown East — PC Tech

317 Madison Ave. #900 (at 42nd St.)
212-490-4754
Japanese

Midtown East — Rennert New York

211 E. 43rd St. 11th Fl. (bet. 2nd & 3rd Ave.)
212-867-8700
Japanese

Chelsea — ABC Language Exchange*

146 W. 29th St. #2E (bet. 6th & 7th Ave.)
212 563-7580
Japanese

Chelsea — Tanri

438 W. 13th St. (bet. 5th & 6th Ave.)
212-645-2800
Japanese

West Village — NYU-SCPS

7 E. 12th St. (bet. University Pl. & 5th Ave.)
212 998-7150
Japanese

Long Island — Long Island Japanese

21 Beacon Hill Rd. Port Washington, NY 11050
516-883-5745
Japanese

Long Island — Long Island Japanese Culture Center*

2 Haven Ave. Ste. 238 & Shuttle Ll. 1 Port Washington
516-551-4907
Japanese

Westchester — Keio Academy

3 College Rd. Purchase, NY 10577
914-701-3454
Japanese

New Jersey — Iroha Nihongo*

9 West Palisade Ave. Englewood Cliffs, NJ
201-947-4132
Japanese

New Jersey — R/Lingo Learning Center*

2490 Lemoine Ave. #104 & 105 Fort Lee, NJ
201 947 4707
Japanese

TRADITIONAL

Upper West — Ikenobo Ikebene School

30 W. 60th St. #9K (bet. Broadway & Columbus)
212-757-5748
Ikebana

Upper West — Sarkou Shado

315 W. 61th St. (at West End Ave.)
212-247 2589
Calligraphy

Midtown West — N.Y. Toget Kyoshitsu School*

5 W. 30th St. 3 Fl. (bet. 5th Ave. & Broadway)
212 279-1711
Pottery

Midtown West — The Nippon Club

145 W. 57th St. (bet. 6th & 7th Ave.)
212-581 2223
Sado

Soho — Kimono House

131 Thompson St. (bet. Prince & Houston St.)
212 505-0232
Kimono

MARTIAL ARTS

Upper West — Kokoshi Bodo Institute

332 Riverside Dr. (bet. 105th & 106th St.)
646-825-7954
Judo

Upper West — Shonaryu Matsubayashi*

131 W. 72nd St. #2A (bet. Columbus & Amsterdam Ave.)
212-875-1126
Karate

Upper West — UWS Kenshikai Karate

629 Columbus Ave. (bet. 105th & 106th St.)
212-222-1172
Karate

Midtown West — Shinjitabukan New York

936 8th Ave. #307 (bet. 55th & 56th St.)
917-400-8193
Karate

Midtown West — Shinkyokushinkai NY

520 8th Ave. 16th Fl. (bet. 36th & 37th St.)
646-235-0283
Karate

Midtown East — KYOKUSHIN KARATE

275 Madison Ave. 5 Fl. 1et 39th St.)
212-947 3334
Karate

Chelsea — U.S. Budo Kai-Kan

110 W. 14th St. 2 Fl. (bet. 6th & 7th Ave.)
212-807 7336
Mix

Chelsea — Ueshiro Karate Dojo

197 Chambers St. (bet. Church & W. Broadway)
646-745-8172
Karate

Chelsea — World Saido Karate

61 W. 23rd St. 2 Fl. (bet. 5th & 6th Ave.)
212-924-0511
Karate

East Village — Karate Honma Dojo

58 E. 11th St. 5 Fl. (bet. Broadway & University)
212-505-3058
Karate

Tribeca — Oishi Judo Club

547 Greenwich St. (bet. Vandam & Charlton St.)
212-966-6450
Judo

Queens — Rukase Bodo Dojo

25-36 Parsons Blvd
347 746-1037
Mix

Long Island — Katayanagi Shotokan Karate

939 Port Washington Blvd. 2Fl. Port Washington, NY
516-330-2345
Karate

New Jersey — Kokushikai Judo*

24-28 Fair Lawn Ave. Fair Lawn, NJ 07410
201-797-8966
Judo

New Jersey — KYOKUSHIN KARATE NJ Branch

360 Old River Rd. 2 FL Edgewater, NJ 07020
212 947 3334
Karate

OTHER

Midtown East — SOBA Making

Soba Making Lesson Every Sunday. Seats open 12-2:30pm. The lesson will include a lecture on the history and nutrition of soba as well as tasting and hands-on soba making. Contact Mr. Kotani at world_wide_soba_ny43@yahoo.co.jp

230 3rd Ave., 2 FL (at 51st St.)
www.worldwide-soba.com
Cooking

Brooklyn — Ramen Class

A lecture on ramen is presented by a chef/owner of Brooklyn restaurants and a soba master. Learn the know-hows of preparing your original ramen. Consultations on setting up a kitchen to serve ramen are also available. Email to schedule an appointment.

36 Montrose Ave. (bet. Leonard St. & Manhattan Ave.)
RamenClassBK@gmail.com
Cooking

Upper East — Saori Weaving Arts

227 E. 67th St. (bet. 2nd & 3rd Ave.)
212-722-2696
Other School

Midtown West — Hariyama Ballet

59-60 W. 39th St. 3rd Fl. (bet. 5th & 6th Ave.)
347-451-1901
Dance

Midtown West — The Nippon Club

145 W. 57th St. (bet. 6th & 7th Ave.)
212-581 2223
Dance

Midtown West — Toho Shoji N.Y.*

990 8th Ave. (bet. 56th & 57th St.)
212-468-7405
Jewelry Making

Midtown East — The DOJO

265 Madison Ave. 5 Fl. 1et 39th St.)
212 947 3334
Other School

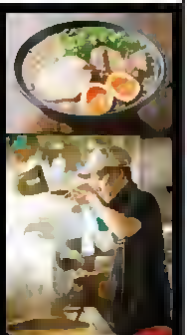
AN EVENT NOT TO BE MISSED!!

CONSULTATION EVENT FOR OPENING A RAMEN SHOP!

The owner of Menya Jiro, Jiro Anma, has opened over 50 ramen shops and was the winner of the ramen contest at Japan Fes. NY last year. He will teach you how to open up a ramen shop with lots of practical information and useful strategies!

Recommended for all those interested in...

- opening a ramen shop ASAP.
- maximizing profit serving ramen.
- learning how to create a menu and operate a ramen shop.
- renewing your existing business.



MARCH 5TH (SUN) 3-5PM

GLOBAL LABO

545 8th Ave.
(bet. 37th & 38th Sts.)

$15

2-DAYS RAMEN ACADEMY!

MARCH 12TH, 13TH AND 19TH, 20TH

@ RAMEN LAB

(70 Kenmare St. New York, NY 10012)

With a ramen kitchen as a class room, Chef Anma will teach the techniques and secrets of preparing an unbeatable ramen at Ramen Academy. The recipe for an easy-to-make delicious Tonkotsu ramen will also be taught!

For enrollment and inquiries, contact at **anma@menyajiro.com**

Mixology Lab

For the month of Hinamatsuri, Girls' Day, in March, Victor Octavianus of Honshu Lounge shares a recipe for a girly cocktail using aged barley shochu, Kan no Ko.

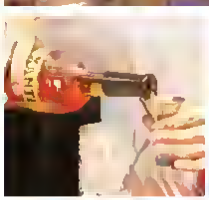
Kan no Ko (3-year aged)
Category: Premium shochu
Origin of production: Kagoshima Prefecture
Base ingredient: Barley, barley koji
Method: Reduced pressure distillation
Alcohol content: 24% ABV
Features: Aged for 3 years in white oak barrels, it has a great depth of flavor that is reminiscent of refined, mild Scotch whisky. With a beautiful golden hue, it boasts a rich, soft taste and a hint of tropical fruit aromas. Enjoyed in versatile ways: cut with cold water, cut with hot water, on the rocks and cocktails.

Distributed by Wismettac Asian Foods, Inc

Pearly Jersey

Cocktail recipe courtesy of Victor Octavianus, Honshu Lounge

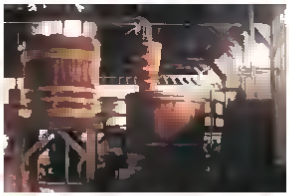
March 3rd is "Hinamatsuri", Girls' Day in Japan, which is celebrated in hopes of girls growing up healthy. Also called Momo no Sekku (the time of peach), people decorate with peach flowers on this day. Created by Victor Octavianus of Honshu Lounge in Jersey City, Pearly Jersey has a touch of peach flavor in its matured sweetness. "Sweetness comes from Xante Cognac, and I add Kan no Ko aged barley shochu and Sombre Mezcal for smokiness," says Mr. Octavianus. This is a perfect cocktail for grown up girls.



Ingredients: Serves 1
- ❑ 1¼ oz Xante Cognac
- ❑ ½ oz Kan no Ko Shochu
- ❑ ½ oz Sombra Mezcal
- ❑ ¼ oz Peach Schnapps
- ❑ Club soda to fill the glass

Directions:
1. Pour Xante cognac first in a tall glass with ice, then Kan no Ko shochu and Sombre mezcal.
2. Add peach Schnapps.
3. Fill up the glass with club soda.
4. Garnish with thinly sliced apple. (Optional)

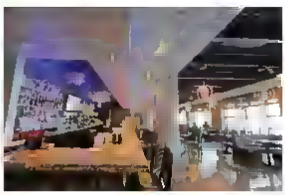
Satsuma Shuzo Co., Ltd.



Located in Makurazaki City in Kagoshima Prefecture, Satsuma Shuzo is known for producing Satsuma Shiranami brand, one of the most beloved sweet potato shochus in Japan. The distiller cherishes traditional shochu making techniques that have been passed down for generations, and they use over 100 year old earthenware pots for storing shochu. In the "Meiji-gura" refurbished old breweries from the Meiji Period (1868-1912), they are equipped with vintage wooden pot stills. In the U.S. market, Satsuma Shiranami brand and Kan no Ko brand are available from the distiller.

Satsuma Shuzo Co., Ltd.
26 Tategamihoomachi, Makurazaki City, Kagoshima
898-0025 JAPAN
TEL. +81-993-72-1231
www.satsuma-co.jp | www.kannoko.jp

Honshu Lounge



Honshu has been the staple sushi restaurant in Jersey City since 2005. It moved a few stone steps from the original location in 2015, where they started serving their equally scrumptious dishes in a more upscale space, with a full bar and terrace. Recently the restaurant was nominated among the 50 Best Sushi Bars in America by The Daily Meal.

95 Grove St. (Grand & York Sts.)
Jersey City, NJ 07302
TEL. 201-324-2788 | www.honshulounge.com

Japanese Restaurant Review

Momokawa (Upper East Side location)

Kome Waza

Kosaka

"WA" Cooking

Princess Sushi Salad

Listing

Japanese Restaurant

Momokawa (Upper East Side location)

1468 1st Ave (bet. 76th & 77th Sts.) New York, NY 10075
TEL 212-256-0403 | www.momokawanyc.com
Mon-Fri 11:45 am-3 pm 5-10:45 pm Sat-Sun 11:45 am-10:45 pm

Serving traditional Japanese cuisine, Momokawa, beloved Japanese restaurant in Murray Hill, opened its second location on the Upper East Side in mid-2016, answering their customers' growing demands. Their menus are well crafted, but what's important to know is that they are very ingredient conscious. They use high quality ingredients -- non GMO, all natural, and organic -- as much as possible in their dishes. In addition to their famous shabu shabu and sukiyaki, you can enjoy other dining room favorites such as *Buta Kakuni*, a scrumptious Berkshire pork belly appetizer braised in Okinawa-sourced "kokuto" brown sugar and soy sauce broth, and *Uni, Ikura, Scallop over Rice* (served with a side of udon noodle soup), which delivers a delightful mélange of savory flavors in one bowl. The UES branch has a sushi bar, which the MH location lacks, offering a variety of sushi and sashimi options, including a *Chef's Omakase "Momokawa" Style* composed of 9 pieces of sushi and a roll. You'll also love the refreshing Yuzu Sake and Plum Wine cocktails. Momokawa UES is offering 10% off on bottles of their house wine from Monday to Wednesday in March and April.

High quality ingredients are the hallmark of Momokawa's cuisine and best exemplified in their *Chef's Omakase Sushi* offering (above) and well-crafted appetizers (right)

Uni, Ikura, Scallop over Rice with Udon Noodle is beautifully presented to the diner

Start off or end your evening with fun and delicious Yuzu Sake and Plum Wine cocktails

The Momokawa UES location has more space than the MH location. Its interior reflects Japanese aesthetics of serenity and simplicity

3 Best Sellers

- **Buta Kakuni (Berkshire pork belly)** $12
- **Gindara Miso Yu-An Yaki** $19
- **Uni, Ikura, Scallop over Rice & Udon Noodle** $23

Kome Waza

NEW!

40 Water St (at Coenties Slip), New York, NY 10004
TEL: 646 368 1727
Mon-Fri: 11:30 am-9 pm; Sun: 12 pm-8 pm

'Poke' bowls are in, but what can make this cubed raw fish dish even more attractive? It may actually be the level of care that the brand new Kome Waza is giving to its ingredients. Following the lead of choose-your-own salad places, Kome Waza combines delicious fresh fish with inventive sauces, as well as fresh greens, vegetables, herbs and spices that have been sourced with the kind of Japanese attentiveness we have come to expect. And with a name that features 'Kome' (rice) you can expect the rice to be treated as importantly as the fish – in fact, Chef Taka (of Kuu Ramen fame) is a seasoned sushi chef who wants to bring that level of skill to what has a reputation of being a casual takeaway meal. The perfectly marinated fish, combined with flavors like ginger, red onion, greens, and brown rice are a welcome addition to the Financial District neighborhood. You'll appreciate the many inspired sauces to choose from, including the White Soy Avocado, Salted Avocado Cream, and the Pomegranate Citrus Spice Sauce – all of which will awaken your palate. Create your own bowls using your favorite proteins, like Tuna, Salmon, Hamachi, Scallop and Shrimp, or go vegetarian with tofu. There is no wrong combination here.

Extra hungry? How about a *Spam rice ball* (left) with your order of *White Soy Avocado Cream Bowl* (top)?

The space is designed to efficiently get you in and out during your lunchtime.

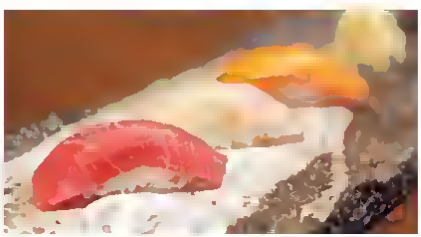
This watermelon soft serve is a prime example of Kome Waza's perfect execution. Featured flavors change seasonally.

3 Best Sellers		
	• White Soy Avocado Cream Bowl	$14
	• Pomegranate Citrus Spice Bowl	$13
	• Choose Your Own Bowl	$11-13

Kosaka

220 W. 13th St. (bet. 7th & Greenwich Aves.), New York, NY 10011
TEL: 212 727 1709 | www.kosakanyc.com
Tue-Sat: 5:30-11:00 pm

After decades as a sushi master (ten years of which were spent at the famed Jewel Bako), Chef Yoshihiko Kousaka has finally struck out on his own to bring yet another formidable challenger to New York City's sushi scene. If you enjoy sushi, then what you'll find at his eponymous Kosaka (the 'u' in his name deliberately dropped) is an experience that is as close as possible to watching a master magician presenting all of his best sleights of hand just inches from your face. The omakase-style experience puts you exactly at eye level of what the chef is doing, and you will see every slice, press, and gesture that you may typically find obscured behind a display case elsewhere. With his Edomae (Tokyo style) influences, Chef Kousaka keeps things as simple as possible, but he'll throw in many surprises and embellishments throughout multiple courses, with ingenious methods like using smoked soy sauce (in lieu of directly smoking salmon, for example) to enhance his rotating selection of seasonal fish. If you can't snag a seat at the omakase counter, there are several tables that will still allow you to get close enough to the action. And keep checking in on the Kosaka website – on selected Sundays, the restaurant hosts sake tastings, special classes, and much more.



As beautiful as the sushi is, do you notice the plate? Everything is thoughtfully conceived and artfully executed.

If you are not yet an uni convert, perhaps one of Chef Kousaka's creations will change your mind.

The intimate sushi counter space is the perfect stage for an omakase evening.

Chef Kousaka. He will make you smile, as well.

3 Best Sellers		
	• Omahase Sushi & Sashimi	$145
	• Omahasa Lite	$85
	• Uni Platter	$40

Japanese Restaurant Guide

$35 Average price for dinner entrée and drink (sake or wine)

Sushi Bar Available
Open for Lunch
M Tu W Day Open
Delivery
Th F Sa Su
Family Dining
Romantic Dining
Local Favorite
Vegetarian Friendly
Business Dinner
★ Chopsticks NY available to pick up

Upper West

Upper West — GO! GO! CURRY!

They serve Japanese-style thick curry sauce over well selected rice with your choice of topping. It's delicious, freshly made yet quick, cheap and high quality. That's why Go Go Curry is very popular. Now You can enjoy Japanese comfort food in Harlem.

557 W. 125th St. (at Broadway) $8.5
646-833-7143 www.gogocurryusa-ny.com

Upper West — Amaze Fusion & Lounge

455 Amsterdam Ave. (bet. 82nd & 83rd St.) $35
212-874-1078

Upper West — Ichie Restaurant

53 W. 106th St. (bet. Manhattan Ave. & Columbus Ave.) $20
212-865-4888

Upper West — Jie Ramee*

3183 Broadway (at 125th St.) $15
646-559-2662

Upper West — Jin Ramee*

462 Amsterdam Ave. (at 82nd St.) $15
646-657-0755

Upper West — Kouzae

695 Amsterdam Ave. (at 93rd St.) $25
212-280-8085

Upper West — Nehe Herlem*

2357 Frederick Douglass Blvd. (bet. 127th & 128th St.) $25
646-370-4008

Upper West — Neruto Ramee

2534 Broadway (at 100th St.) $18
212-222-0229

Upper West — Rai Rai Ken*

1467 Amsterdam Ave. (bet. 141st & 143rd Ave.) $15
917-438-3342

Upper West — RAKU

57 W. 76th St. (at Columbus Ave.) $20
212-873-1220

Upper West — Sun-Chee

2707 Broadway (bet. 103rd & 104th St.) $25
212-663-5008

Upper West — Sushi Iecee

381 Lenox Ave. (bet. 125th & 130th St.) $70
646-766-0558

Upper West — Sushi Yasaka*

251 W. 72nd St. (B'way & West End Ave.) $30
212-496-8460

Upper West — Vine Sushi & Seke*

2953-55 Broadway (bet. 115th & 116th St.) $20
212-222-3566

Upper West — Yeshe Remen

340 Amsterdam Ave. (bet. 186th & 187th Ave.) $13
212-222-2365

Upper West — Zarutto

142 W. 72nd St. (bet. Columbus & Amsterdam Ave.) $20
212-496-0022

Upper East

Upper East — AMURA

1567 2nd Ave. (bet. 80th & 81st St.) $23
212-772-1688

Upper East — A Asosae Seshi

1103 1st Ave. (bet. 60th & 61st St.) $25
212-308-6821

Upper East — CHOCHIN

310 E. 93rd St. (bet. 1st & 2nd Ave.) $15
212-426-1215

Upper East — Dongeri

309 E. 83rd St. (bet. 1st & 2nd Ave.) $40
212-737-5656

Upper East — IRON Sushi*

355 E. 79th St. (bet. 1st & 2nd Ave.) $25
212-772-7600

Upper East — Isceme

1666 3rd Ave. (bet. 93rd & 94th St.) $30
212-426-0099

Upper East — Kyoto Sushi

1240 Lexington Ave. (bet. 83rd & 84th St.) $20
212-288-5024

Upper East — Memokewe

1466 1st Ave. (bet. 76th & 77th St.) $35
212-256-0403

Upper East — Neruto Ramen*

1596 3rd Ave. (bet. 93th & 90th St.) $10
212-289-7803

Upper East — Sasabeee

401 E. 73rd St. (bet. 1st & York Ave.) $40
212-249-6503

Upper East — Shabu-Shahu 70*

314 E. 70th St. (bet. 1st & 2nd Ave.) $25
212-861-5635

Upper East — Sushi of Geri

402 E. 78th St. (bet. 1st & York Ave.) $80
212-517-5340

Upper East — Sushi Seki*

1143 1st Ave. (bet. 62nd & 63rd St.) $57
212-371-0238

Upper East — Tenoshi Sushi Sake Ber*

1372 York Ave. (bet. 73rd & 74th St.) $55
917-265-8254

Upper East — YUKA*

1557 2nd Ave. (bet. 80th & 81st St.) $25
212-772-9675

Midtown West

Midtown West — GO! GO! CURRY!*

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.

273 W. 38th St. (bet. 7th & 8th Ave.) $8.5
212 730-5555 www.gogocurryusa-ny.com

Midtown West — Yeme Remen

Yama Ramen is a new Japanese restaurant near Rockefeller Center. They serve a wide variety of sushi rolls, appetizers and ramen for an affordable price. Lunch specials are also available. They offer delivery services as well.

10 W. 49th St. (bet. 5th & 7th Ave.) $15
212-432-0633 www.yamaramen.com

Midtown West — Banthana

47 W. 56th St. (bet. 5th & 6th Ave.) $30
212-581-0930

Midtown West — OONBURI-YA*

253 W. 55th St. (bet. Broadway & 8th Ave.) $25
212-980-7005

Midtown West — Ichimasa

302 W. 50th St. (bet. 8th & 9th Ave.) $20
212-315-4800

Limited Time Offer
Tori Mega Ramen
$17.50
Available Only at the Hell's Kitchen location!
Best Seller!
Chicken Katsu Buns $4
+ Melt Cheese $1
Happy Hour - Ramen Set-
Tue-Fri 11:30am-3:45pm
Mon-Fri 4:30-6:30pm
Char Siu Mayo Don $6.00 → $3.00
Spicy Tuna Don $7.00 → $3.50
Uni Don $7.95 → $3.95
TOTTO RAMEN
TOTTO KAMEN Hell's Kitchen
464 W. 51st St. (bet. 9th & 10th Ave.) 646-596-9056
Mon 4:30-11pm Tue-Sat. 11:30am-3:45pm 4:30-11pm
Sun 11:30am-9:30pm

Midtown West **Inakaya**
231 W 40th St. (bet. 7th & 8th Ave.) $45
212-354-2135

Midtown West **IPPUDO NY WESTSIDE**
321 W 51st St. (bet 8th & 9th Ave.) $32
212-974-2500

Midtown West **Iroha**
152 W 45th St. (bet. 6th & 7th Ave.) $30
212-398-9043

Midtown West **ISE Muuku-tei 56**
58 W 56th St. (bet. 5th & 6th Ave.) $25
212-707-1702

Midtown West **KATSUHAMA55***
43-45 W. 55th St. (bet. 5th & 6th Ave.) $18
212-541-7145

Midtown West **Kudume 45**
301 W 45th St. (at 8th Ave.) $25
212-582-8085

Midtown West **Kui**
40 W 40th St. (bet. 5th & 6th Ave.) $60
212-821-3330

Midtown West **Mira Sushi***
48 W 22nd St. (bet. 5th & 6th Ave.) $11
212-868-7488

Midtown West **Natsumi**
226 W 50th St. (bet. Broadway & 8th Ave.) $40
212-256-2288

Midtown West **Nippori***
245 W 51st St. (bet. Broadway & 8th Ave.) $30
646-964-5332

Midtown West **NOBU 57**
40 W 57th St. (bet. 5th & 6th Ave.) $100
212-757-3000

Midtown West **Ocha**
350 W 46th St. (bet. 8th & 9th Ave.) $25
212-581-3188

Midtown West **Ootoya Times Square**
141 W 41st St. (bet. 6th Ave. & Broadway) $20
212-704-0233

Midtown West **SAIKAI Dining Bar**
24 Greenwich Ave. (bet. Charles & W 10th Sts.) $30
646-438-5539

Midtown West **Suku Bar Hagi**
152 W 43th St. (bet. 6th & 7th Ave.) $25
212-764-8548

Midtown West **Suku Bar Hagi 46**
358 W 46th St. (bet. 8th & 9th Ave.) $30
212-956-2428

Midtown West **Supporo***
152 W 49th St. (bet. 6th & 7th Ave.) $18
212-869-8572

Midtown West **Shumzu**
318 W 51st St. (bet. 8th & 9th Ave.) $35
212-581-1501

Midtown West **Sushidou***
123 W 49th St. (bet. 6th & 7th Ave.) $45
212-398-2900

Midtown West **Sushiya***
29 W 56th St. (bet. 5th & 6th Ave.) $20
212-247-5766

Midtown West **TABATA RAMEN***
540 9th Ave. (bet. 39th & 40th St.) $15
212-290-0791

Midtown West **TABATA RAMEN***
557 9th Ave. (btw. 37th & 38th Sts.) $15
212-465-2418

Midtown West **Torakuwu Ramuu**
806 9th Ave. (bet. 57th & 58th St.) $12
212-307-0170

Midtown West **Totto Ramen W. 51ad**
464 W 51st St. (bet. 9th & 10th Ave.) $20
646-596-6058

Midtown West **Totto Ramun W. 52nd**
366 W 52nd St. (bet. 8th & 9th Ave.) $20
212-582-0052

Midtown West **Yakiton TOTTO**
251 W 56th St. (bet. Broadway & 8th Ave.) $45
212-245-4555

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level $10
212-459-2100

* Chopsticks NY available to pick up

Midtown East

Midtown East **GO! GO! CURRY!***

East 53rd Stadium is the 5th location of Go! Go! Curry! in NYC. They provide large portions at a reasonable price. Its 8-seat dining room is easily filled up during lunch and dinnertime. They also offer free delivery.

235 E. 53rd St. (bet. 2nd & 3rd Ave.) $8.5
646-678-0259 www.gogocurryusa-ny.com

Midtown East **Nishido Shoten**

Nishido Shoten is a ramen shop offering a wide range of menu items like tonkotsu ramen noodle soup and Izakaya style appetizers as well as over 30 different kinds of "cup sake." With the decor reminiscent of the old Japan, enjoy a unique experience like no other.

302 E 45th St. (bet. 1st & 2nd Ave.) $13
212-808-0781 www.ramenyan.com

Midtown East **Sakagura***

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. Has amazing hideout situated on the basement level, a perfect for couples. Private parties available.

211 E 43rd St. B1F (bet. 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Aburiya Kinousuku***
213 E 45th St. (bet. 2nd & 3rd Ave.) $65
212-867-5454

Midtown East **Azusu**
3 E 44th St. (bet. Madison & 5th Ave.) $35
212-681-0001

Midtown East **Gyu-Kaku***
805 3rd Ave. 2 Fl. (at 50th St.) $40
212-702-9016

Midtown East **Hakubai**
The Kitano Hotel, 66 Park Ave. (at 38th St.) $66
212-885-2000

Midtown East **Hatsuhuna**
17 E. 48th St. (bet. Madison & 5th Ave.) $50
212-355-3345

Midtown East **Hidu-Chou Ramuu**
248 E. 52nd St. 2 Fl. (bet. 2nd & 3rd Ave.) $20
212-813-1700

Midtown East **HINATA**
159 E. 55th St. (bet. 3rd Ave. & Lex.) $20
212-355-2974

Midtown East **Izakuyu Aniyoshi**
225 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-319-3940

Brooklyn Ball Factory
Hell's Kitchen Newly Opened!
Try our Dorayaki cake offered at Hell's Kitchen location. It is our specialty item made with organic semi-sweet red bean paste, Mascarpone cheese, matcha and sweet potatoes.
"No additives, no preservatives, and no MSG" is our motto.
Catering service is available See details on our homepage
Manhattan Location
229 8th Ave. (bet.45th & 46th Sts.)
Brooklyn Location
95 Montrose Ave., Brooklyn 11206
www.BkBallFactory.com

ADVERTISEMENT

Where Families Meet on Both Sides of the Sushi Counter

Presentation is key and Chef John makes sure to present multiple dishes in unison – Seshimi *Red Dragon Roll* (spicy salmon, shrimp tobiko) and amuse bouche in spoons. All are essential to the Akai experience.

D.E. Warrior to the left and Avocado Sea Bass appetizer to the right. Bring your appetite.

The lively atmosphere is perfect for enjoying exceptional fish and your favorite company.

Once you enter the comfort of suburbia, you start seeing a wonderful trend when it comes to Asian restaurants, and in particular sushi restaurants. Not only do these places serve delicious and soul nourishing food, but also function as an active member of their local communities. Akai Lounge in Westfield, New Jersey is a prime example of this, and presents a wide range of diners some of the highest quality fish that True World Foods has to offer.

The three-year-old Akai Lounge – run by husband and wife team James and Lillian Du – is actually the second location of Akai. The original, located in Englewood, NJ, has been open for 11 years. Akai Lounge in Westfield offers a novel take on the traditional sushi restaurant, offering Latin American spins on many familiar dishes. The Dus also know that they are pioneers in the area, and together with their chef, John Zhang, have developed a menu that is very welcoming to newcomers to sushi and sashimi.

Every generously portioned dish at Akai is brimming with flavor. The *Avocado Sea Bass* appetizer is a blend of delicious textures – every bite keeps you coming back for more. The *D.E. Warrior* is the perfect example of how Akai introduces new flavors to its customers, as a perfectly grilled piece of miso-marinated cod is paired with a sushi roll of cooked lobster, shrimp, cod, avocado and tobiko. Their spoons, which offer flavor-perfect mouthfuls of seared salmon, sea bass and toro, and poke, among others, are dazzling. And, of course, their sashimi and sushi exemplify freshness and simplicity.

"We're one big happy family," says Ms. Du. "Whether you are coming here to have cocktails with friends or are on a date, or want to bring your children, we are always here for our customers. And we want to serve them the best quality, the freshest fish, so that's why we go to True World Foods." She added, "We've been with them since opening our first Akai, and while restaurant purveyors come and go, True World has proven themselves time and time again. Their dedication to the quality of our restaurant also makes them part of our family."

The town of Westfield is also a charming destination in and of itself. Next time you're nearby, make it a point to stop by Akai Lounge to see that authenticity and quality might be just around the corner in your neighborhood.

Akai Lounge
102 E. Broad St., Westfield, NJ 07090
TEL: 908-264-8660 | www.akailounge.com

True World FOODS

About True World Foods: Dedicated to providing our customers the highest quality, freshest and tastiest products everyday!

32-34 Papetti Plaza, Elizabeth, NJ 07206 / TEL: 908-351-9090
www.trueworldfoods.com / info@trueworldfoods.com

Midtown East **Izakaya Riki** — $40
141 E 45th St (bet. 3rd & Lexington Ave.) 212-986-5804

Midtown East **Jukai** — $30
237 E 53rd St (bet 2nd & 3rd Ave) 212-759-3700

Midtown East **Kajitsu** — $80
125 E 39th St (bet Lex & Park Ave) 212-228-4873

Midtown East **KATSUHAMA47*** — $18
11 E 47th St (bet Madison & 5th Ave) 212-758-5808

Midtown East **Kokaye** — $35
125 E 39th St (bet Lex & Park Ave) 212-228-4873

Midtown East **Lucky Cat** — $30
232 E 53rd St (bet 2nd & 3rd Ave) 212-838-5333

Midtown East **Nada-Sushi** — $25
135 E 50th St (bet 3rd & Lexington Ave.) 212-935-2537

Midtown East **Nare Sushi** — $25
115 E 57th St (bet Lexington & Park Ave) 646-895-0061

Midtown East **NIKAI*** — $12
630 3rd Ave 2nd Fl (at 51st St) 212-355-8155

Midtown East **Nippon*** — $49
155 E 52nd St (bet. 3rd & Lexington Ave) 212-758-0226

Midtown East **ONODERA** — $70
461 5th Ave. (bet. 40th & 41st St 212-880-0305

Midtown East **Raman Takumi*** — $10
517 3rd Ave (bet 34th & 35th St.) 212-679-2752

Midtown East **Shinbashi*** — $30
7 E 46th St (bet Madison & 5th Ave) 212-813-1008

Midtown East **Shinya Shokudo** — $20
248 E 52nd St (bet. 2nd & 3rd Ave) 212 230-1234

Midtown East **Shocha & Tapas AYA** — $30
247 E 50th St (bet. 2nd & 3rd Ave) 212 715-0770

Midtown East **Soba TOTTO** — $40
211 E 43rd St 1 Fl (bet 2nd & 3rd Ave) 212-557-1200

Midtown East **Sushi You** — $85
246 E 51st St (bet 2nd & 3rd Ave) 212-752 2987

Midtown East **SushiAna** — $50
38 E 51st St (at Park Ave.) 212 755-1780

Midtown East **Sushidaa** — $45
18 E 49th St (bet. Madison & 5th Ave.) 212 758-2700

Midtown East **TOMI JAZZ** — $30
239 E 53rd St (bet. 2nd & 3 d Ave) 646-497 1254

Midtown East **Totto Ramaa E 52nd** — $20
246 E 52nd St (bet. 2nd & 3rd Ave) 212-421-0052

Midtown East **West Udon Izakaya** — $10
150 E 40th St (bet. 3rd & Lexington Ave) 212-922-0477

Midtown East **Yakiniku GEN*** — $50
250 E 52nd St (bet. 2nd & 3rd Ave) 212-602-1123

Korea Town

Koreatown **Ichi Umi Restaurant*** — $30
6 E. 32nd St. (bet. Madison & 5th Ave.) 212 725-1333

Koreatown **Izakaya MEW*** — $25
53 W. 35th St. (bet. 5th & 6th Ave) 646-368-9384

Chelsea

Chelsea **aanju*** — $10

A selfservice restaurant conveniently located near union square station aanju features an original menu created by the Japanese owner. There are many to choose from including sushi bento ramen udon dishes donburi and sake

20 E 17th St. (bet. 5th Ave. & Broadway) 212-336-7004

Chelsea **GO! GO! CURRY!*** — $8.5

Chelsea Stadium is the 4th locat on of Go! Go! Curry! in NYC "Katsu curry "Home-run curry" and Grand Slam are always popular among New Yorkers On the 5th 15th and 25th of each month get free topping coupons on purchase for GO GO DAY

144 W 19th St (bet 6th & 7th Ave.) 212-255-4555 www.gogocurryusa-ny.com

Chelsea **AA Ichiban Sushi** — $16
213 W 29 St. (bet. 7th & 8th Ave) 212-575-6188

Chelsea **Ajisai Ramaa*** — $16
136 W 26th St (bet. 6th & 7th Ave.) 646-838-0668

Chelsea **Asuka Sushi** — $25
300 W 23rd St (at 8th Ave) 212 727-0668

Chelsea **Hanamizaki Cafe*** — $9
143 W 29th St (bet 6th & 7th Ave.) 212-695-5533

Chelsea **KAPPO TOTTO** — $70
458 W 17th St (bet. 9th & 10th Ave 212-924-0017

Chelsea **Kiku Sushi** — $15
235 9th Ave (bet 24th & 25th St.) 212-627-3960

Chelsea **Monster Sushi** — $30
158 W 23rd St (bet. 6th & 7th Ave.) 212-620-8131

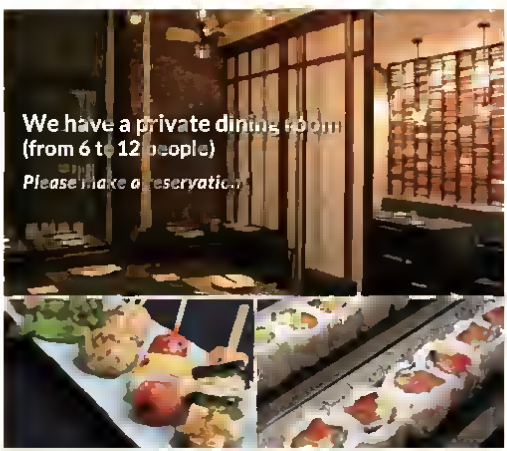
Chelsea **MORIMOTO** — $90
88 10th Ave (bet. 15th & 16th St.) 212 989-8883

Chelsea **Ootoya Chelsea** — $20
3 W 18th St (bet 5th & 6th St.) 212 255-0018

Chelsea **Yakiniku Futago** — $29
37 W 17th St (bet. 6th & 6th Ave) 212 620-0225

* Chopsticks NY available to pick up

NoMad Yakitori TEISUI



917 388 3596 teisui.nyc

246 Fifth Ave New York, NY 10001
entrance on 28th St. between Fifth and Broadway
Monday - Wednesday 5:30 pm - 10:30 pm
Thursday - Saturday 5:30 pm - 11:00 pm
TEISUI

Try our signature Tuna
[Tue - Thu]
Dinner: 5:30pm - 10:30pm
[Fri]
Dinner: 5:30pm - 11pm
[Sat]
Brunch: 1pm - 4pm
Dinner: 5pm - 11pm
[Sun]
Brunch: 1pm - 4pm
Dinner: 5pm - 10pm
Tokyo Style Sushi
Fresh seasonal fish directly sent from the fish markets in Japan

魚がし
UOGASHI

East Village
181 1st Ave., New York NY 10009
(bet 11th & 12th Sts.)
212-253-0626 uogashinyc.com
@uogashinyc

Gramercy

Gramercy — Chosh*
77 Irving Place (at 19th St.)
212-420-1419 — $20

Gramercy — Mishima*
104 Lexington Ave (bet. 30th & 31st St.)
212-532-9536 — $25

Gramercy — Momokawa
157 E. 28th St. (bet. 3rd & Lexington Ave.)
212-684-7830 — $35

Gramercy — Tsuru Toe Toe
21 E. 16th St. (bet. Broadway & 5th Ave.)
212-243-1000 — $30

West Village

West Village — GO! GO! CURRY!*
With the motto "Everything for your curry vigor!" 5th, 15th 25th are GoGoIDay. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.
231 Thompson St. (bet. W 3rd & Bleecker St.) — $8.5
212-505-2555 www.gogocurryusa-ny.com

West Village — Cho Cho See*
15 W 8th St. (bet. 5th & 6th Ave.)
212-473-3333 — $25

West Village — Dojo Restaurant *
14 West 4th St. (at Mercer St.)
212-505-8943 — $25

West Village — EN Japanese Brasserie
435 Hudson St. (at Leroy St.)
212-647-9196 — $40

West Village — Hakata Tonton*
61 Grove St. (bet. 7th Ave. & Bleecker St.) — $25
212-242-3636

West Village — MEW MEN
7 Commerce St. (bet. W. 4th & Bleeker St.) — $18
212-727-1050

West Village — Mikado*
525 9th Ave. (bet. 13th & 14th St.) — $20
212-255-9311

West Village — Mi-Ne Sushi Totoya
496 9th Ave. (bet. 12th & 13th St.) — $25
917-675-5942

West Village — Ramen Tekumi*
1 University Pl. (bet. University Pl & Waverly Pl.) — $13
212-228-2752

West Village — Ramen-Ya West 3rd
133 W. 3rd St. (bet. Macdougal & 6th Ave) — $15
212 254-8828

West Village — Ramen-Ya West 4th
141 W. 4th St. (bet. 6th & 7th Ave.) — $15
212 505-5440

West Village — Rockmeshe*
11 Barrow St. (bet. 4th & Bleecker St.) — $35
212-675-7775

West Village — Seikei
24 Greenwich Ave. (at 10th St.) — $50
646-836-5585

West Village — Souee Restaurant*
28 E. 13th St. (bet. University Pl. & 5th Ave.) — $20
212-627-7150

West Village — Umami Shoppu*
513 9th Ave. (bet. 13th & 14th St.) — $15
212 229-9391

* Chopsticks NY available to pick up

East Village

East Village — Cha-An
Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner gives you a full menu of sake. Traditional tea ceremony in Sekka-do (tatami tea room) is available by reservation.
230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.) — $20
212-228-9030 www.chaanteahouse.com

East Village — Curry-Ya
Your hunger will undoubtedly be satisfied at Curry Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.
214 E. 10th St. (bet. 1st & 2nd Ave.) — $20
646-702-8778 www.nycurry-ya.com

East Village — Otafuku × Medeta*
Otafuku x Medeta specializes in popular Japanese comfort food Takoyaki (octopus balls) and Okonomi yaki pancakes as well as Medeta (Ta yaki) and Yaki soba. Our food will make you feel like you are in downtown Tokyo.
220 E. 9th St. (bet. 2nd & 3rd Ave.) — $7
646-368-3438

East Village — Rai Rai Ken*
Have you ever seen the movie Tampopo, a Japanese cult movie about suzuring ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo Ramen without MSG. Don't forget our homemade pyoza too. They guarantee the most delightful experience!
218 E. 10th St. (bet. 1st & 2nd Ave.) — $15
212-477-7030

East Village **Rice Burger Yonakichi**

Rice burgers have arrived in the East Village. The "buns" are rice patties that are 100% additive-free and grilled to order with just a slight brush of soy sauce. Enjoy the simple taste of rice while savoring our umami-loaded fillings.

238A E. 9th St. (bet. 2nd & 3rd Ave.) **$14**
646-875-8785 www.yonakichiny.com

East Village **Sohaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box with soba or udon noodles and dessert. Daily special appetizers and sake select on available for dinner.

229 E. 9th St. (bet. 2nd & 3rd Ave.) **$20**
212-533-6969 www.sohaya-nyc.com

East Village **Ummaia**

Ummaia is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese home-cooked dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).

95 E. 3rd St. (bet. 1st & 2nd Ave.) **$20**
646-854-1122 www.downtownumaia.com

East Village **Baroa Beroa**

164 1st Ave. (at 10th St.) **$30**
212-477-1005

East Village **Bessoe**

5 Cleaver St. (bet. Elizabeth & Bowery St.) **$40**
212-226-8502

East Village **Cho-Ka Restaurant**

58 1st Ave. (bet. 3rd & 4th Sts.) **$10**
212-388-0485

East Village **Gyu-Kaku***

34 Cooper Sq. (bet. 4th St. and Astor Pl.) **$40**
212-475-2981

East Village **Hakata Hot Pot**

50 St. Marks Pl. (bet. 1st & 2nd Ave.) **$30**
212-533-7711

East Village **Hasaki***

210 E. 8th St. (bet. 2nd & 3rd Ave.) **$40**
212-473-3327

East Village **Hi-Collar**

214 E. 10th St. (bet. 1st & 2nd Ave.) **$20**
212-777-7011

East Village **IPPUDO NY**

65 4th Ave. (bet. 9th & 10th St.) **$29**
212 388-0088

East Village **IRON Sashi***

212 10th St. (bet 1st & 2nd Ave.) **$25**
212 228-0102

East Village **Izakaya**

326 East 6th St.(bet. 1st & 2nd Ave.) **$40**
917-457-1284

East Village **JEWEL BAKO**

239 E. 9th St. (bet. 2nd Ave. & Cooper Sq.) **$45**
212-673-1012

East Village **Kambi Ramen House***

351 E. 14th St. (bet. 1st & 2nd Ave.) **$15**
212-228-1368

East Village **Kenka***

25 St. Marks Pl. (bet. 2nd & 3rd Ave.) **$25**
212 254-1363

East Village **Kyo Ya**

94 E. 7th St. (bet. Ave. A & 1st Ave.) **$42**
212-982-4140

East Village **Mays Place Sashi**

121 2nd Ave. (bet. 7th & St. Marks Pl.) **$15**
212-533-4448

East Village **MINCA**

536 E. 5th St. (bet. Ave. A & B) **$10**
212-505-1001

East Village **OHI Taisha***

6 St. Marks Pl. (bet. 2nd & 3rd Ave.) **$20**
212-673-1300

East Village **Ootoya Greenwich Village**

41 E. 11th St. (at University Pl.) **$20**
212-473-4300

East Village **Raman Misoya New York**

128 2nd Ave. (bet. 7th St. & St. Marks Pl.) **$10**
212-677-4628

East Village **Ramen Setagaya ***

344A St. Marks Pl. (bet. 2nd & 3rd Ave.) **$13**
212-387-7958

East Village **Robataya NY**

231 E. 9th St. (bet. 2nd & Stuyvesant St.) **$50**
212-979-9074

East Village **Sake Bar Decibel**

240 E. 9th St. (bet. 2nd & 3rd Ave.) **$40**
212 979-2733

East Village **Shaba-Tatsu***

215 E. 10th St. (bet. 1st & 2nd Ave.) **$30**
212-477-2972

East Village **Sobakah***

309 E. 5th St. (bet. 1st & 2nd Ave.) **$15**
212-254-2244

East Village **Souaa East Villaga***

326 E. 6th St. (bet. 1st & 2nd Ave.) **$15**
212-388-1155

East Village **Sushi Dojo**

110 1st Ave. (bet. 7th & 6th St.) **$31**
646-492-3391

East Village **Takahachi East Villaga**

85 Ave. A (at 6th St.) **$25**
212-505-8524

East Village **Udea West***

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) **$20**

East Village **Uogashi**

188 1st Ave. (bet. 11th & 12th St.) **$30**
212 253-0628

East Village **Village Yokocho**

8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.) **$20**
212-598-3041

East Village **Wasan**

100 E. 4th St. (bet. 1st & 2nd Ave.) **$35**
212 777-1377

East Village **Yakiniku West***

219 E. 9th St. (bet. 2nd & 3rd Ave.) **$25**
212-979-9238

East Village **Yakitori Taisha***

5 St. Marks Pl. (bet. 2nd & 3rd Ave.) **$20**
212 228-5088

East Village **Yoshi Sushi***

131 Ave. A (bet. St. Marks Pl. & 9th St.) **$25**
212-420-5805

East Village **Yoha Restaurant**

105 E. 5th St. (bet. 3rd & 4th Ave.) **$40**
212 777-8195

East Village **Zan 6***

322 E. 6th St. (bet. 1st & 2nd Ave.) **$15**
646-429-8471

East Village **Zen 6***

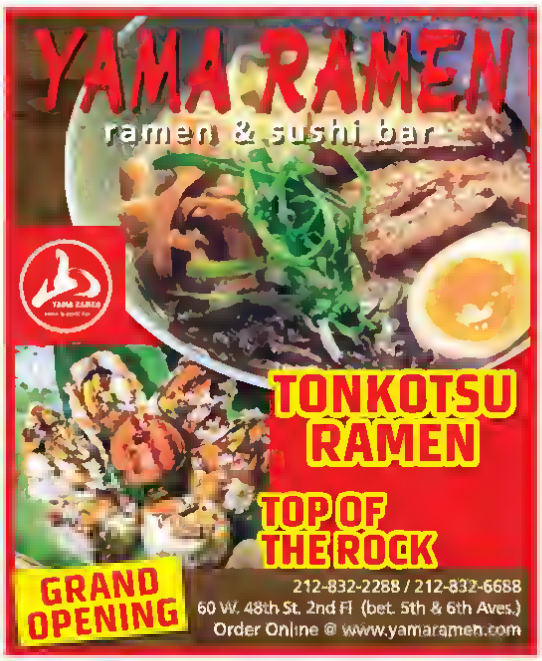
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) **$12**
212-533-4955

East Village **ZUNOO-YA**

94 E. 10th St. (bet. 3rd & 4th Ave.) **$20**
917 838-3545

* Chopsticks NY available to pick up

ZURUTTO
Ramen & Gyoza Bar
Zurutto Ramen & Gyoza Bar
142 W. 72 St. (Bet. Columbus & Amsterdam Aves.) 212-498-0922
Come and enjoy ramen, gyoza and great service!



Lower Manhattan

Lower Mhn — GO! GO! CURRY!*

World Trade Center Stadium is the 73rd location after Times Square and Washington Square Park Stadium. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY. Check the website for special promo.

12 John St. (bet. Broadway & Nassau St.) | 212-406-5555 | www.gogocurryusa-ny.com | $8.5

Lower Mhn — Ajisen Ramen*

14 Mott St. (bet. Worth & Bayard St.) | 212-267-8890 | $16

Lower Mhn — Kuu Ramen

Chef Taka from Sapporo meticulously crafts his chicken broth by simmering it for over 8 hours, layering in unique ingredients to give it a depth of flavor. Delivery is available, so a hot bowl of authentic ramen is only a phone call away. Enjoy it at home and office.

20 John St. (bet. Broadway & Nassau St.) | 212-571-7177 | www.kuuramen.com | $15

Lower Mhn — Azasu

48 Clinton St. (bet. Stanton & Rivington St.) | 212-777-7089 | $30

Lower Mhn — Bento Sushi*

32 Broadway (at Morris St.) | 212-747-0994 | $8

Lower Mhn — Japanese Curry Goemon

29 Kenmare St. (bet. Elizabeth & Mott St.) | 212-226-1282 | $15

Lower Mhn — KOMEWAZA

40 Water St. (at Coenties Slip) | 646-381-1727 | $17

Lower Mhn — NY Sushi Ko

91 Clinton St. (bet. Rivington & Delancey St.) | 917-734-5857 | $61

Lower Mhn — Rabbit House

71 Forsyth St. (bet. Canal & Hester St.) | 212-343-8290 | $20

Lower Mhn — Yakitori Tora

72 Kenmare St. (bet. Mulberry & Mott St.) | 212-966-1100 | $35

Lower Mhn — Yopparai

151 Rivington St. (bet. Suffolk & Clinton St.) | 212-777-7253 | $40

Tribeca

Tribeca — Azabu

428 Greenwich (bet. Leight & Vestry St.) | 212-274-0428 | $25

Tribeca — B Flat

277 Church St. (bet. White & Franklin St.) | 212-219-2370 | $25

Tribeca — Brushstroke

30 Hudson St. (at. Duane St.) | 212-791-8771 | $130

Tribeca — NINJA*

25 Hudson St. (bet. Reade & Duane St.) | 212-274-9500 | $35

Tribeca — NOBU

105 Hudson St. (at Franklin St.) | 212-219-0500 | $100

Tribeca — NOBU NEXT DOOR

105 Hudson St. (bet. Franklin & N. Moore St.) | 212-334-4445 | $75

Tribeca — Rosanjin

141 Duane St. (bet. Church St. & W. Broadway) | 212-349-0864 | $80

Tribeca — Shigure*

277 Church St. (bet. White & Franklin St.) | 212-925-0200 | $25

Tribeca — Sushi Azabu

428 Greenwich (bet. Leight & Vestry St.) | 212-274-0428 | $50

Tribeca — Tokaehchi Tribeca*

145 Duane St. (bet. Church & W. Broadway) | 212-571-1930 | $35

Tribeca — Zutto*

77 Hudson St. (bet. Jay & Harrison St.) | 212-233-3287 | $40

Soho

Soho — Blue Ribbon Sushi

119 Sullivan St. (bet. Spring & Prince St.) | 212-943-0404 | $51

Soho — Hirohisa

73 Thompson St. (bet. Broome & Spring St.) | 212-925-1613 | $85

Soho — Omen

113 Thompson St. (bet. Spring & Prince St.) | 212-925-8323 | $30

Soho — Souen Soho*

210 6th Ave. (at Prince St.) | 212-807-7421 | $20

Brooklyn

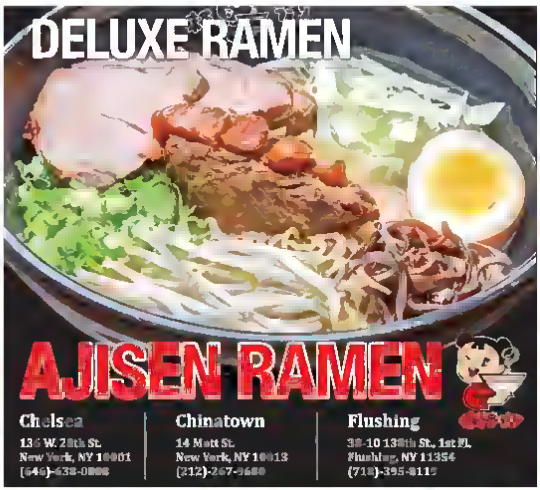
Brooklyn — Samurai Pepe

The signature dish at Samurai Pepe is their Bukkake Pork Belly Ramen. Rich milky soup extracted from pork belly. First try it as is, then gradually add bonito broth for milder flavor. Their selection of side dishes and sake are quite large, and they are also open for lunch.

32 Varet St. (bet. Graham & Manhattan Ave.) | 718-599-7171 | $20

Brooklyn — 1 or 8*

68 S. 2nd St. (bet. Wythe & Kent Ave.) | 718-384-2152 | $32



Beef Udon Soup $11
with scrambled eggs
Eat in or take out
Simmered beef slices with scrambled eggs are poured over chewy udon noodles and garnished with scallions and ginger. Warm up your body with this savory soup.
Authentic Japanese food at a reasonable price
ennju 20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel: 646-336-7004
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-6pm

Brooklyn — **Ani Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15
718-523-1800

Brooklyn — **Bozu**
295 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn — **Gendo***
331 Flatbush Ave. (bet. Park & Prospect Pl.) $25
718-638-0856

Brooklyn — **Hibino Japanese Restaurant**
333 Henry St. (at Pacific St.) $35
718-852-5190

Brooklyn — **ICHIRAN NY Brooklyn**
374 Johnson Ave. (bet. Bogart St. & Morgan Ave.) $25
718-381-0491

Brooklyn — **IZAKAYA on SMITH**
176 Smith St. (bet. Wyckoff & Warren St.) $20
718-855-2277

Brooklyn — **KOGANE RAMEN**
26 Henry St. (bet. Pineapple & Orange St.) $20
718-875-2928

Brooklyn — **Mizu**
192 Bedford Ave. (bet. 6th St & 7th St.) $20
718-782-6586

Brooklyn — **Naruto Ramen**
276 5th Ave. (bet. 1st & Garfield St.) $12
718-832-1111

Brooklyn — **Okiway**
1096 Flushing Ave. (W ilson Ave & Noll St) $30
718-417-1091

Brooklyn — **DZU**
78 Clark St. (bet. Hicks & Henry St.) $20
718-797-3288

Brooklyn — **Ramen Setegeye***
200 Bedford Ave. (bet. Grand St. and N 1st St.) $15
718-218-6508

Brooklyn — **SALT + CHARCOAL**
171 Grand St. (at Bedford Ave.) $30
718-782-2087

Brooklyn — **Samurai Mama**
205 Grand St. (bet. Bedford & Driggs Ave.) $20
718-599-6161

Brooklyn — **Samurai Pepa BS**
504 Lafayette Ave. (bet. Nostrand & Marcy Ave.) $18
718-399-8181

Brooklyn — **Sushi Katsuei**
210 7th Ave. (at 3rd St.) $35
718-788-5330

Brooklyn — **WASAN**
440 Bergen St. (bet. 5th & Flatbush Ave.) $40
347 725-3550

Brooklyn — **Zenkichi***
77 N. 5th St. (bet. Berry St. & Wythe Ave.) $60
718-387-8985

Queens

Queens — **Ajisen Ramen***
39-10 136th St. 1st Fl. Flushing, NY 11354 $16
718-395-1118

Queens — **ARIYOSHI***
41-13 Queens Blvd. Sunnyside, NY 11104 $12
718-937-3288

Queens — **Ginpachi***
33-41 Francis Lewis Blvd. Bayside NY $30
718-539-3631

Queens — **gowasabi***
34-02 30th Ave. Astoria NY 11103 $23
718-204-7354

Queens — **Hoshi Ramen & Izakaya***
192-12 Northern Blvd. Flushing, NY 11358 $12
718-224-2901

Queens — **Hibino Japanese Restaurant***
10-70 Jackson Ave. Longisland City NY 11101 $35
718-392-5190

Queens — **Hinomoto Ramen**
33-18 Ditmars Blvd. Astoria NY 11105 $15
347 792 2543

Queens — **KATSUNO***
103-01 Metropolitan Ave. Forest Hills NY $35
718-575-4033

Queens — **Kondo Japanese Restaurant**
29-13 Broadway Astoria NY 11106 $40
347-617-1236

Queens — **LINN Wafu Dining ***
29-13 Broadway Astoria NY 11106 $30
718-204-0060

Queens — **Matsu Sushi**
3411 30th Ave. Astoria NY 11103 $15
718-721-7023

Queens — **Punk Nori***
36-06 30th Ave. Astoria, NY 11103 $30
718-715-2356

Queens — **Ramen Okidoki***
34-08 30th Ave. Astoria NY 11103 $15
718-606-1877

Queens — **SUSHI ISLAND**
82-18 Queens Blvd. Elmhurst NY 11373 $20
718-803-3033

VEGAN TANTANMEN
SETAGA
RICH AND CREAMY
VEGAN SOUP
Seasoned tofu, Cilantro, Lemon, Lime
Ramen Setagaya
East Village 34 St. Marks Pl. (bet. 2nd & 3rd Aves.)
Fort Lee 243 Main St, Fort Lee NJ 07024
Brooklyn 280 Bedford Ave Brooklyn

Queens **Sushi Yasa***
70-11 Austin St Forest Hills NY 11375 $30
718-575-5198

Queens **Takesushi***
43-46 42nd St Sunnyside NY 11104 $25
718-729-8253

Queens **Tsudo Sushi**
60-26 Fresh Pond Rd Ridgewood NY 11385 $12
718-381-0400

Queens **Udon West**
13780 Northern Blvd Flushing NY 11354 $10
718-359-2324

Queens **Watawa Sushi***
33-10 D tmars Blvd. Astoria NY 11105 $28
718-545-9696

Long Island

Long Island **Restaurant Yamaguchi***

Since 1998 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. Aside from the regular menu, daily lunch specials and the Chef Specials are popular among the local patrons.
43 Main St Port Washington NY 11050 $25
516-883-3500

Long Island **Bamboo**
2105 Northern Blvd Manhasset NY 11030 $30
516-627-3400

Long Island **Inatome Japanese Steak House***
6 5th St Valley Stream NY 11581 $25
516-872-0419

Long Island **Kobaa Restaurant***
2016 Merrick Rd Merrick NY 11566 $30
516-223-3200

Long Island **KaraBarn***
479 New York Ave. Huntington, NY 11743 $30
631-673-0080

Long Island **Kurofuna***
77 Commack Rd Commack NY 11725 $20
631-499-1075

Long Island **Mumoa Restaurant ***
1300 Franklin Ave Garden City NY 11530 $32
516-747-3398

Long Island **Nagashima**
12 A-1 Jericho Tpk. Jericho NY 11753 $25
516-338-0022

Long Island **Sea Restaurant***
23 Main St. Sag Harbor NY 11963 $45
631-725-1774

Long Island **Shiro of Japan***
401 Old Country Rd. Carle Place NY 11514 $20
516-537-4770

Long Island **Taka Sushi**
821 Corman Ave Westbury NY 11590 $20
516-876-0033

Long Island **Tengo**
136 Jericho Tpk Floral Park NY 11001 $20
516-302-1116

Long Island **Yuki's Palette Too***
151 Merrick Ave Merrick NY 11560 $25
516-867-3728

Westchester

Westchester **Asian Temptation***
23 Memaroneck Ave White Plains NY 10601 $25
914-328-5151

Westchester **Gyu-Kaku***
169 Main St White Plains NY 10601 $40
914-358-5206

Westchester **Hajime***
257 Halstead Ave. Harrison, NY 10528 $35
914-777-1543

Westchester **Kaito***
28 Palmer Ave Bronxville NY 10708 $25
914-337-1290

Westchester **Mokomiya**
51 Court St White Plains NY 10601 $0
914-949-3712

Westchester **Momiji***
281 Halstead Ave Harrison, NY 10528 $25
914-835-1078

Westchester **Noda***
200 Hamilton Ave White Plains NY 10601 $25
914-949-0990

Westchester **Roc N Ramen 914***
18 Anderson St. New Rochelle NY 10801 $19
914-315-1166

Westchester **Sakanaya Sushi**
14 North Central Ave Hartsdale NY 10530 $18
914-946-9065

Westchester **Sazan Restaurant***
729 Saw Mill River Rd Ardsley NY 10502 $23
914-674-6015

Westchester **Tanto**
639 White Plains Rd Scarsdale NY 10583 $10
914-725-5100

Westchester **Tsuru**
259 N Central Ave Hartsdale NY 10530 $25
914-761-8057

Upstate

Upstate **Kiko House**
11-21 E Washington Ave Pearl River NY 10965 $25
845-735-9885

Upstate **Matsa Haaa**
326 Route 59 Central Nyack NY 10960 $20
845-727-3939

Upstate **MT. FUJI Steak House**
295 Old Route #17 Hamburg NY 10931 $45
845-357-4220

Upstate **Sato**
736 Elmwood Ave Buffalo NY 14222 $20
716-931-9146

New Jersey

New Jersey **Ajihei Princeton**
11 Chambers St. Princeton NJ 08542 $20
609-252-1156

New Jersey **Akai Sushi Lounge**
11 N. Dean St. Englewood NJ 07631 $18
201-541-0086

New Jersey **Aoyama**
1862 Washington Valley Rd. Martinsville NJ 08836 $18
732 271 2558

New Jersey **Asahi Japanese**
1475 Bergen Blvd Fort Lee NJ 07024 $17
201 944-5113

MI-NE SUSHI TOTOYA
For 15 years our motto has been to serve our customers food that brings them joy
(917)675-6942
12pm-10:30pm
496 Sixth Ave (bet. 12th & 13th Sts.)
www.minesushi.nyc

- HARUKAZE -
Clear clam soup & Asparagus and bamboo shoot
Foie Gras Tsukune
Firefly squid & Ice fish sashimi
Grilled Tile fish w/scales
Fried Wagyu beef fillet
Small bell-shaped sushi
Today's Dessert
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New Jersey	**Ichi Umi Restaurant**	352 Menlo Park Dr Edison NJ 08837 732-906-2370	$30
New Jersey	**ICHIBAN**	776 Bloomfield Ave. W. Caldwell NJ 07006 973-809-7178	$22
New Jersey	**Josha Restaarant**	120 Cedar Grove Ln Somerset, NJ 08873 732-469-8383	$25
New Jersey	**Kaaame***	783 Palisade Ave Cliffside Park NJ 07010 201-886-0080	$25
New Jersey	**KIKU**	365 Rt. 17 S. Paramus NJ 07652 201-265-7200	$40
New Jersey	**Komegashi***	103 Montgomery St. Jersey City NJ 07302 201-433-4567	$25
New Jersey	**Komegashi toa***	99 Town Sq. Pl Jersey City NJ 07310 201-533-1888	$30
New Jersey	**Kurohiga raman**	607 Gorge Rd Cliffside Park NJ 07010 201-943-8003	$15
New Jersey	**Kyasha Sashi***	209 Paterson Ave Wallington NJ 07057 973-773-7100	$25
New Jersey	**Mase Sushi & Grill**	81 W Allendale Ave. Allendale NJ 07401 201-934-6116	$30
New Jersey	**Menya Sandame***	1838 Parker Ave Fort Lee NJ 07024 201-482-4141	$10
New Jersey	**Monster Sushi***	335 Springfield Ave Summit, NJ 07901 908-599-1100	$25
New Jersey	**Nagayaka Sushi***	1 Gateway Plaza W Newark NJ 07102 973-623-1480	$18
New Jersey	**Princeton Tomo Sushi**	238 Nassau St. Princeton, NJ 08542 609-924-7478	$15
New Jersey	**Raka Izakaya**	209 Main St., Fort Lee NJ 07024 201-585-0707	$25
New Jersey	**Ramen Setageya**	243 Main St Fort Lee NJ 07024 201-585-0731	$13
New Jersey	**Sakara-haaa**	43 Franklin Ave. Ridgewood, NJ 07450 201-447-6525	$25
New Jersey	**Santohka (Mitsuwa)**	595 River Rd Edgewater NJ 07020 201-941-1004	$10
New Jersey	**Sanaki Saada (Mitsawa)**	595 River Rd. Edgewater NJ 07020 201-941-9113	$10
New Jersey	**Sugi**	2117 Rt 4 E. Fort Lee NJ 07024 201-461-3100	$22
New Jersey	**Sushi Taaga**	518 Jersey Ave Jersey City NJ 07302 201-332-1300	$13
New Jersey	**TATSUMI**	1034 River Rd Edgewater NJ 07020 201-959-0202	$25
New Jersey	**Teok On The Hudson**	18 Hudson St, Hoboken NJ 07030 201-653-8888	$30
New Jersey	**Teada Sushi**	80 Schuyler Ave Kearny NJ 07032 201-991-8668	$12
New Jersey	**Toya Restaurant**	488 Anderson Ave Cliffside Park NJ 07010 201-917-8532	$20
New Jersey	**Umeya**	156 Piermont Rd Cresskill NJ 07626 201-816-0518	$25
New Jersey	**Yakitori 39**	252-254 Degraw Ave. Teaneck, NJ 07666 201-692-0700	$35
New Jersey	**Yamagata Restaurant***	1530 Palisades Ave Fort Lee, NJ 07024 201-585-0465	$25
New Jersey	**Yumi**	1120 Ocean Ave Sea Bright, NJ 07760 732-212-0081	$45

Connecticut

Connecticut	**Abis**	381 Greenwich Ave, Greenwich CT 06830 203-618-3100	$30
Connecticut	**Kazu**	64 N Main St. Norwalk CT 06854 203-956-7492	$25

CAFE

Upper West	**Beard Papa's Upper W.**	2167 Broadway (bet. 77th & 78th St.) 212 799-3770	Cream Puffs
Midtown West	**Brooklyn Ball Factory**	723 8th Ave (bet. 45th & 46th St.) 718-387-5266	Dorayaki Pancake
Midtown West	**Cafe Zaiya Midtown W.**	1073 5th Ave (bet. 40th & 41st St.) 212-764-7785	Bakery
Midtown East	**BeatOa Cafe**	156 E. 45th St (bet. 3rd & Lexington Ave.) 212-328-0768	Bakery
Midtown East	**Cafa Zaiya Midtown E.**	18 E. 41 St (bet. Madison & 5th Ave.) 212-779-0600	Bakery
Midtown East	**IPPODO TEA**	125 E. 39th St (bet. Lex & Park Ave.) 212-370-0809	Japanese Tea
Midtown East	**Minomoto Kitchoon**	509 Madison Ave. (bet. 52nd & 53rd St.) 212-758-3747	Confec-tionery
Chelsea	**Flavahoom**	600 6th Ave (bet. 17th & 18th St.) 212-414-0010	Dessert Bar
West Village	**Kulu Desserts**	123 W 3rd Street, New York NY 10012 212-758-0585	Desserts
East Village	**Cafe Zaiya East Villaga**	53 Cooper Sq (bet. 7th St. & St. Marks Pl.) 212-253-9700	Bakery
East Village	**Chikalicious**	203 E. 10th St. (bet. 1st & 2nd Ave.) 212 475-0925	Dessert Bar
East Village	**PANYA**	1 Stuyvesant St. (bet. 9th St. & 3rd Ave.) 212 777 1930	Bakery
East Village	**Spot Dessert Bar**	13 St. Marks Place NY 10003 212-477 5670	Cakes
Lower Mhn	**BantOa Cafe**	123 William St (bet.Fulton & John St.) 212 608-8850	Cafe
Lower Mhn	**Yaya Tea Garden**	51 Chrystie St. (bet. Hester & Canal St.) 212-226-8803	Rice Balls
Lower Mhn	**Yaya Tea Gardea**	206 Grand St (bet. Grand & Mott St.) 212-226-2382	Rice Balls
Brooklyn	**Baum's Sha**	99 South 6th St. Brooklyn NY 11249 347 599-1801	

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Brooklyn — **Brooklyn Ball Factory** — Meatball Bento
90 Montrose Ave. (bet. Leonard & Manhattan Ave.) 718-387-5291

Brooklyn — **Kulu Desserts** — Desserts
809 92nd St. Brooklyn, NY 11220 718-790-2818

Brooklyn — **Sweet Dynasty** — Ice cream
6410 8th Ave. (bet. 64th & 65th St.) 718-765-1068

Brooklyn — **Yaya Taa Gardan** — Cafe
2320 86th St. Brooklyn, NY 11214 718-333-9282

Queens — **Kulu Desserts** — Desserts
37-08 Prince St. Flushing, NY 11354 718-886-3302

Queens — **Kulu Desserts** — Desserts
85-55 Broadway Elmhurst, NY 11373 718-751-6888

Queens — **Resobox, Inc** — Cafe
4126 27th Ave. Long Island City, NY 11101 718-784-3900

Queens — **Silk Cakes** — Cup Cakes
94-14 Metropolitan Avenue 718-830-3838

New Jersey — **cafe KAI SWEETS** — Desserts Cafe
585 River Road, Edgewater, NJ 07020

New Jersey — **Minamoto Kitchaan** — Confectionery
585 River Rd. Edgewater, NJ 07020 201-313-9335

New Jersey — **Parisienne** — Bakery
250 Main St. Fort Lee, NJ 07024 201-592-5878

KARAOKE

East Village — **Sing Sing (Ave A)*** — $4-8/h per person

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrations or party rooms are available for up to 30 people. OPEN 7 DAYS

81 Ave. A (bet. 4th & 5th St.)
212-674-0700 www.karaokesings ng.com

East Village — **Sing Sing (St. Marks)*** — $4-8/h per person

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9 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.)
212-387-7800 www.karaokesingsng.com

Upper East — **Iggy's** — $1 /song
1452 2nd Ave (bet. 75th & 76th St.) 212-327-9043

Midtown West — **Yaki 55*** — $8/h /person
253 W. 55th St. (bet. Broadway & 8th Ave.) 212-765-1210

Midtown East — **Box Sneck Riki** — $8/h /person
141 E. 45th St. 2 Fl (bet. 3rd & Lexington Ave.) 212-986-5612

Midtown East — **Jopas 38** — $8/h /person
9 E. 38th St. (bet. Madison & 5th Ave.) 212-679-4040

Midtown East — **Karaoke Duet 48*** — $4/h /person
304 E. 48th St. (bet. 1st & 2nd Ave.) 212-753-0030

Queens — **Karaoke Shout**

Bar Karaoke and 10 private rooms up to 25 people. 25,000 English songs are listed. Also Spanish, Japanese, Chinese, Thai and even more foreign songs are available. Your party will be much more exciting in the multi-themed private rooms. On new remote app "Healson c" is available at the App Store & Google Play for free!

32-46 Steinway St. Astoria, NY 11103 — $4-8/h per person
718-569-0080 www.karaokeshout.com

Koreatown — **5 Bar Karaoke** — $30 /room
35 W. 32nd St. 5F (bet. 5th Ave. & Broadway) 212-594-5544

Koreatown — **Chorus Karaoke** — $2/song $40/room
25 W. 32nd St. 3Fl (bet. 5th Ave. & Broadway) 212-967-2244

Koreatown — **Gagopa Karaoke** — $30- /room
28 W. 32nd St (bet. 5th Ave. & Broadway) 212-967-5353

Koreatown — **Grammy Karaoke** — $40 /room
23 W. 32nd St. (bet. 5th Ave. & Broadway) 212-629-7171

Koreatown — **Karaoke Duet 35*** — $4/h /person
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) 646-473-0028

Koreatown — **Mara Karaoke Loanga** — $40- /room
11 W. 32nd St. (bet. W. 32nd & 33rd St.) 212-273-3413

Koreatown — **MK** — $40/h /room
11 W. 32nd St. 5 Fl (bet. 5th Ave. & B way) 212-564-3436

Koreatown — **Redio Star Karaoke** — $40 /room
3 W. 35th St. (bet. 5th & 6th Ave.) 212-564-2520

Chelsea — **Karaoke One 7** — $2/song $8/person
29 W. 17th St. (bet. 5th & 6th Ave.) 212-575-3527

Gramarcy — **Magic Story** — $40 /room
34 32nd St. 5 Fl (bet. Park Ave. S. & Madison Ave.) 212-534-4244

West Village — **Apple Restaurant** — $10/hour /room
17 Waverly Pl. (bet. Greene & Mercer St.) 212-473-8988

West Village — **NEMO** — $6/h /person
54 E. 13th St. (bet. B way & University Pl.) 212-477-1177

East Village — **Karaoke Cave** — $3/h- /room
9 E. 13th St. (bet. University Pl. & 5th Ave.) 646-250-5670

East Village — **Planet Rose** — $2/song
219 Ave. A (bet. 13th & 14th St.) 212-353-9500

East Village — **Second on Second** — $30/h /room
27 2nd Ave. (bet. 1st & 2nd St.) 212-473-2822

East Village — **U2 Karaoke Loange** — $6/h
6 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212 228-6250

Lower Mhn — **Asia Rome** — No charge
40 Mulberry St. (bet. Worth & Bayard St.) 212-385-1133

"WA" Cooking

"Wa" means "harmony" and "balance" in Japanese and also signifies "Japan". In this cooking corner, Chopsticks NY introduces Japanese dishes that are harmonious with our everyday life in the U.S. Each month we share one recipe alternating between Sweets, Savory and Fusion categories. March is the month for Hinamatsuri Girls' Day in Japan. To celebrate the event on March 3rd, Misako-sensei shares her adorable dish, Princess Day Sushi Salad with us.

Recipe created by Misako Sasse

Savory | Sweets

Princess Day Sushi Salad

On the Hinamatsuri Girls' Day in Japan, people adorn dolls and flowers and eat special dishes. Ultimate loveliness is the key for the Girl's Day table. This sushi salad maximizes the natural color of each ingredient, and it looks beautiful when served in a glass. It's colorful, cute, nutritiously well-balanced, easy to make, and absolutely tasty.

[Ingredients] (Serves 2)
❑ 1 1/2 cups cooked sushi rice ❑ 2 tbsp seasoned rice vinegar
❑ 2 tbsp finely chopped red beet ❑ 2 tbsp finely chopped yellow pepper ❑ 2 tbsp finely chopped mini cucumber
❑ 1 tbsp shelled edamame

Toppings:
❑ Few slices of radish ❑ Few slices of beet ❑ Few slices of carrot
❑ Sliced mini tomatoes (red, yellow and green) ❑ Mint leaves to garnish ❑ 4 boiled shrimp ❑ 2-3 slice of smoked salmon

Direction:
1. In a bowl, put cooked rice and seasoned rice vinegar and mix well.
2. Divide seasoned sushi rice into 3 small bowls.
3. In bowl 1, mix finely chopped red beet to make red rice.
4. In bowl 2, mix finely chopped yellow pepper to make yellow rice.
5. In bowl 3, mix finely chopped cucumber and edamame to make green rice.
6. In a glass, assemble red, yellow and green rice to make 3 layers of colored rice.
7. Cut out radish slices, beet slices and carrot slices into flowers using cookie cutter.
8. Decorate the 3 layered rice with radish, beets, carrot flowers, sliced multi-color mini tomatoes, mint leaves, boiled shrimps and smoked salmon. You can roll smoked salmon to make it look like a rose.

TIP You can use any kind of toppings for decoration. This can also be vegetarian if you omit the shrimp and smoked salmon. Be creative and enjoy playing with colorful ingredients!

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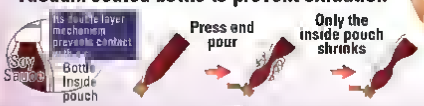

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Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

★ Chopsticks NY ave lable to pick up

GROCERY

M2M B way & 114th — Japanese
2835 Broadway (bet. 114th & 116th st) 212-280-4600

Dmnobu Midtown West* — Japanese
36 W 56th St. (bet. 5th & 6th Ave.) 212-707-8525

Dmnobu Midtown East* — Japanese
129 E. 47th St. (bet. 3rd & Lexington Ave.) 212-755-7280

Katagiri & Co.,Inc* — Japanese
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3566

NIIGATA* — Japanese
12 East 49th St. (bet. 5th & Madison Ave.) 212-413-1003

Suarisn Mart Midtown* — Japanese
12 E. 41st St. (bet. 5th & Madison Ave.) 646-340-3290

TDMIYA* — Japanese
239 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-510-7311

H Mart Hnn Ah Rnum — Korean
25 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3200

Wooripp — Korean
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115

Dnnnbu Greenwch Villagn* — Japanese
436 6th Ave. (bet. 12th & 13th St.) 212-645-0237

Jnpnn Premium Beef — Other
57 Great Jones St. (bet. Bowery & Lafayette) 212-260-2333

MZM E Villngn — Japanese
55 3rd Ave. (bet. 10th & 11th St.) 212-353-2500

Sunrise Mart Astor Pl.* — Japanese
4 Stuyvesant St. 2 Fl (bet. 9th St. & 3rd Ave.) 212-529-3040

Nnw Knm Mnn, LLC.* — Chinese
200 Canal St. New York, NY 10013 212-571-0330

Ni Japannse Dnlicncies — Japanese
120 Essex St. (bet. Rivington & Delancey St.) 646-675-4324

Rosetta Winns* — Other
40 Exchange Pl. (bet. William & Broad St.) 212-361-0007

Tokyn Mart* — Japanese
91 Mulberry St. (bet. Bayard & Canal St.) 212-962-5622

Sunrise Mart SoHn* — Japanese
494 Broome St. (bet. Wooster St. & W. Broadway) 212-219-0033

Midnnyo* — Japanese
187 N 9th St. (bet. Bedford & Driggs Ave.) 718-599-4690

Family Market* — Japanese
24-15 Broadway Astoria, NY 11106 718-956-7925

H & Y Marketplacn — Korean
150-61 Northern Blvd. Flushing, NY 11354 718-461-1911

H Mnrt Northern 156 — Korean
156-40 Northern Blvd. Flushing, NY 11354 718-628-0005

H Mnrt Northnrn Blvd. — Koreap
141-40 Northern Blvd. Flushing, NY 11354 718-358-0700

H Mnrt Union — Korean
29-02 Union St. Flushing, NY 11354 718-445-5656

H Mart Williston Park* — Korean
400 Hillside Ave. Williston Park, NY 11596 516-739-0270

H Mnrt Woodside — Korean
59-16 Woodside Ave. Flushing, NY 11377 718-446-0758

Sakura-ya* — Japanese
73-05 Austin St. Forest Hills, NY 11375 718-268-7220

Tniyo fonds* — Japanese
45-02 44th St. Sunnyside, NY 11104 718-392 2233

H & Y Marketplacn — Korean
47th Plainview Rd. Hicksville, NY 11801 516-935-4041

H Mnrt Great Neck* — Korean
435 Great Neck Rd. Great Neck, NY 11021 516-482-3113

Nnra Jnpnnesn Fnods* — Japanese
153A Main St. Port Washington, NY 11050 516-883-1606

Shin Nippon Dn* — Japanese
63 Manhasset Ave. Roslyn Heights, NY 11577 516-625-1614

DAIDO — Japanese
522 Memaroneck Ave. White Plains, NY 10605 914-993-6736

Fuji Mart Scarsdale* — Japanese
816 White Plains Rd. Scarsdale, NY 10583 914-472-1468

H Mnrt Hnrtsdnln* — Korean
371 North Central Ave. Hartsdale, NY 10530 914-448-8808

Kam Sen Foods* — Korean
22 Barker Ave. White Plains, NY 10601 914-428-4500

NIJIYA Market* — Japanese
18 N. Central Ave. Hartsdale, NY 10530 914-949-2178

Dishinbo* — Japanese
283 Halstead Ave. Harrison, NY 10528 914-835-4390

Asinn Market — Chinese
91 Colvin Ave. Albany, NY 12203 518-456-9166

Feelrag fine — Japanese
371 Park Ave. Weehawken, NJ 07086 201-713-8395

Food Bnzanr — Japanese
425 Anderson Ave. Fairview, NJ 07022 201-699-5074

H & Y Mnrkntplnce — Korean
1 Ramsen Pl. Ridgefield, NJ 07657 201-943-7400

H & Y Mnrkntplnce — Korean
433 S. Washington Ave. Bergenfield, NJ 07621 201-384-8284

H Mart Cherry Hill — Korean
1720 Marlton Pike E. Cherry Hill, NJ 08003 856-489-4611

H Mart Englewood — Korean
25 Lafayette Ave. Englewood, NJ 07631 201-871-8822

H Mart Little Ferry — Korean
230 Bergen Tpke. Little Ferry, NJ 07643 201-814-0400

H Mart Ridgefield — Korean
321 Broad Ave. Ridgefield, NJ 07657 201-943-5900

Hnn Nam Chnin* — Korean
1475 Bergen Blvd. Fort Lee, NJ 07024 201-224-0036

J MART — Japanese
44 Chestnut St. Ridgewood, NJ 07450 201-857 5738

Mitsuwa Mnrketplncn* — Japanese
595 River Rd. Edgewater, NJ 07020 201 941 9113

Ridgewood Fisheries — Japanese
30 Prospect St. Ridgewood, NJ 07450 201-670-0882

Fuji Mart Connnctict* — Japanese
1212 Putnam Ave. Old Greenwich, CT 06878 203-698-2107

Millnn Asinn Market — Other
15 Orange St. New Haven, CT 06510 203-782 1234

Mnidn* — Japanese
311 N. Narberth Ave. Narberth, PA 19072 610-747-0557

Tokyo Jnpnnese Store — Japanese
5955 Ellsworth Ave. Pittsburgh, PA 15232 412-661-9777

SAKE

Gotham Wines & Liquors* — Sake/ Shochn
2517 Broadway (bet. 93rd & 94th St.) 212-932-0990

Nnacy Winn's — Sake/ Shochn
313 Columbus Ave. (bet. 74th & 75th St.) 212-877 4040

Garnat Wine & Liquors* — Sake/ Shochn
920 Lexington Ave. (at 69th St.) 212-772-9211

Mister Wright* — Sake/ Shochn
1503 3rd Ave. (bet. 83th & 86th St.) 212 722 4564

Ambassador Winn & Spints* — Sake/ Shochn
1020 2nd Ave. (at 54th St.) 212-421-5075

Beekman Liquors — Sake
500 Lexington Ave. (bet. 47th & 48th St.) 212 758-5857

Laadmark Winn* — Sake/ Shochn
157 W. 23rd St. (at 7th Ave.) 212 242 2323

MJK liquor — Sake/ Skeckn
101 3rd Ave. (bet. 15th & 16th St.) 212-475-3195

Union Squnra Winn & Spints — Sake/ Shochn
140 4th Ave. (at 13th St.) 212-575-8100

SAKAYA* — Sake/ Shochn
324 E. 9th St. (bet. 1st & 2nd Ave.) 212-505-7253

Rosetta Winns* — Sake
40 Exchange Pl. (bet. William & Broad St.) 212 361 0007

Granyette Wine & Spints* — Sake/ Shochn
137 Grand St. (bet. Crosby & Lafayette St.) 212 925-1230

JAPANESE WHOLESALER

Central Bneki U S A., Ltd. — Food
55-30 49th St. Maspeth, NY 11378 718-729-0966

Dnim Trading Cn., Inc.* — Food/ Sake
14-50 120th St. College Point, NY 11356 718-539-8100

JFC Intennetionnl Inc.* — Food/ Sake
55 Wdeal Wny Linden, NJ 07036 908-525-4400

NY Mutunl Trading Inc. — Food/ Sake
77 Metro Way Secaucus, NJ 07094 201 933-9555

PMAI — Beauty Products
600 Dell Road Carlstadt, NJ 07072 201-438-0445

Winn of Jnpnn Import, Inc — Sake
235 West Parkway Pompton Plains, NJ 07444 973-835-9585

Wismettac Asian Foods, Inc. — Food/ Sake
602 Washington Ave. Carlstadt, NJ 07072 201-804-1900

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JAPANESE SUB-CUL WATCH

5 Tokyo Cafés for Sakura-Themed Treats By Katrina Vintuan

Spring is the best season to indulge your senses. Stop and smell the flowers for a start. Then take the time to stop by some of Tokyo's Instagram-worthy cafés that serve fancy and flavorful sakura-themed treats, specially prepared for the cherry blossom season!

5. Camden's Blue Star – White Chocolate Sakura Cake Doughnuts

These white chocolate sakura treats capture the vibe of the blooming cherry trees. They're light yet flavorful, crusty yet soft, delicate yet sweet in a way that's not overpowering. This seasonal doughnut is best paired with your favorite pick from the extensive selection of coffee and drinks at Camden's Blue Star Donuts, which finds its home inside the gorgeous Fred Segal store in the posh Daikanyama area.
www.camdensbluestardonuts.jp

4. Bondolfi Boncaffe – Sakura Latte

Bondolfi Boncaffe has a proven track record of quality and consistency that has attracted a regular stream of customers among the discerning residents of Daikanyama. While people usually flock to Bondolfi to enjoy their filling paninis, authentic pizza, quality wines and tasty coffee and cannoli, the cafe's seasonal sakura latte proves to be a must-try, too. This hot and lightly sweetened caffè latte is offered together with other seasonal sakura desserts.
tenoha.jp/bondolfi-boncaffe

3. Q-Pot – Sakura Cake Tower

For fans of fairy tales, a trip to Q-pot Café will transport you to a sweets wonderland. For this cherry blossom season, the shop has added a limited-edition Sakura Cake Tower to its extensive list of dessert offerings. While Q-pot Café's kawaii factor is more than enough for you to note on its own, this dessert also clamors for a spot on your list of best experiences in Japan. Be warned, though: the café's treats may be too cute to eat!
www.q-pot.jp

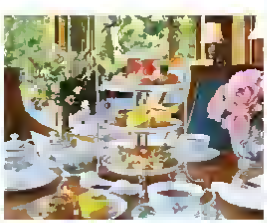
2. The Westin Tokyo – Sakura Tiramisu

To say that everything on display on The Westin's dessert tray tastes as good as it looks is an understatement. Blame it on the inherent brand excellence, the creativity and quality of the sakura tiramisu, all of which make this traditional Italian dessert just divine. The Westin's Sakura Tiramisu is just one of the many seasonal offerings specially crafted for cherry blossom time.
www.westin-tokyo.co.jp

1. Hotel Chinzanso – Sakura Afternoon Tea & More!

Hotel Chinzanso is the place to be if you want a hefty serving of sakura in all forms. The hotel alone is a haven for cherry blossom fans, with 120 trees of 20 different types blooming on the premises. This makes the place a perfect spot for picture-taking on a lazy afternoon. And what better way to end the photo session than the chance to enjoy Le Jardin's Sakura Afternoon Tea?

If you want to go beyond a café, the hotel also offers a Dancing Sakura and La Primavera course menu at the Il Teatro Italian restaurant, a "yuraku" spring lunch at the Miyuki Japanese restaurant, and cherry blossom lunch and dinner specials at The Bistro. They even have sakura soba, sakura cocktails and sakura sweets to take home.
www.hotel-chinzanso-tokyo.com



Article courtesy of All About Japan
www.allabout-japan.com/en/article/2823/

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.
★ Chopsticks NY available to pick up

FASHION

Upper West	**Bit'z Kids***	
410 Columbus Ave. (bet. 79th & 80th St.) 212-724-1415		Clothing
Upper East	**R by 45rpm**	
17 E. 71st St. (bet. Madison & 5th Ave.) 212-737-5545		Clothing
Upper East	**Seigo Accessories**	
1242 Madison Ave. (bet. 89th & 90th St.) 212-534-F275		Accessories
Upper East	**SEIGO NECKWEAR**	
1248 Madison Ave. (bet. 89th & 90th St.) 212-987-0191		Accessories
Midtown West	**UNIQLO**	
31 W. 34th St. (bet. 6th & 6th Ave.) 877-486-4756		Clothing
Midtown West	**UNIQLO**	
666 5th Ave. (at 53rd St.) 877-486-4756		Clothing
Midtown East	**Miki House**	
1000 3rd Ave. (at Bloomingdale's)		Clothing
Midtown East	**Zero Halliburton**	
300 Madison Ave. (at 42nd St.) 646-840-3900		Accessories
Chelsea	**Junko Yoshioka**	
224 5th Ave. 2 Fl. (bet. 25th & 26th St.) 212-206-9302		Clothing
Gramercy	**Bradelis New York**	
68 Madison Ave. (bet. 27th & 29th St.) 212-599-2223		Lingerie
West Village	**Yomak**	
321 1/2 Bleecker St. (bet. Christopher & Grove) 212-807-8100		Clothing
East Village	**ARGOSY**	
426 E. 9th St. (bet. Ave. A & 1st Ave.) 212-982-7316		Clothing
East Village	**Local Clothing**	
328 E. 5th St. (bet. 1st & 2nd Ave.) 212-777-3650		Clothing
East Village	**Tokyo 7**	
83 E. 7th St. (bet. 1st & 2nd Ave.) 212-353-8443		Clothing
East Village	**Tokyo Joe**	
334 E. 11th St. (bet. 1st & 2nd Ave.) 212-473-0724		Clothing
Tribeca	**Bit'z Kids Tribeca**	
275 Greenwich St. (bet. Murry & Warren St.) 212-571-0903		Clothing
Tribeca	**Mike Inetome**	
93 Reade St. 2 Fl. (bet. 8th & 9th Ave.) 212-966-7777		Clothing
Soho	**Arth**	
75 W. Houston St. (Wooster & W. Broadway) 212-533-1431		Accessories
Soho	**Bradelis New York**	
211 Elizabeth St. (bet. Prince & Spring St.) 212-941-5626		Lingerie

Queens **Bredell's New York**
136-20 38th Ave #HL 215 Flushing, NY 11354 — Lingerie
718-353-1345

J-POP CULTURE

Upper East **Ebisu Gift Shop**
351 62nd St (bet 1st & 2nd Ave) — Toy
646-237-7162

Midtown West **Book Off***
43 W 45th St (bet 5th & 6th Ave) — Book
212-685-4410

Midtown West **Kinokuniya Bookstore**
1073 6th Ave (bet 40th & 41st St) — Book
212-869-1700

Midtown West **Midnight USA**
35 W 43rd St 2 Fl (bet 5th & 6th Ave) — Video Rental
212-827-0502

Midtown West **Midtown Comics***
200 W 40th St (at 7th Ave.) — Manga
212-302-8192

Midtown East **JHU Comic Books**
32 E 32nd St (bet Park & Madison Ave) — Manga
212-213-7088

Midtown East **Midtown Comics***
459 Lexington Ave (at 45th St) — Manga
212-302-8192

Chelsea **Cosmic Comics**
10 E 23rd St 2 Fl (bet Madison & 5th Ave) — Manga
212-460-0322

Chelsea **Image Anime***
242 W 30th St (bet. 7th & 8th Ave) — Anime
212-631-0305

West Village **AC Gears**
66 E 8th St (bet Broadway & University Pl) — J Goods
212-260-2285

East Village **Forbidden Planet**
832 Broadway (bet. 12 & 13th St.) — Toy
212-473-1576

East Village **Kim's Video St Marks**
124 1st Ave (bet 7th St. & St. Marks Pl) — Video Rental
212-533-7390

East Village **St. Marks Comics**
11 St. Marks Pl (bet 2nd & 3rd Ave) — Manga
212-598-9431

East Village **Sunrise Mart**
4 Stuyvesant St (bet 3rd Ave & 9th St) — Video Rental
212-598-3040

East Village **Toy Tokyo**
91 2nd Ave (bet. 5th & 6th St.) — Toy
212-473-5424

East Village **Video Games New York**
202 E 6th St (at 3rd Ave) — J Goods
212-539-1091

Soho **kidrobot**
118 Prince St (bet Greene & Wooster St.) — Toy
212-966-6106

Soho **Sunrise Mart, Soho**
494 Broome St (W Broadway & Wooster St) — Video Rental
212-219-0033

Queens **Anime Castle***
35-32 Union St Flushing, NY 11354 — Anime
347-439-1298

Long Island **Anime Castle**
77 Searing Ave. Mineola, NY 11501 — Anime
516-294-4484

New Jersey **Gundam Planet**
544 10th St. Palisades Park, NJ 07650 — Toy
201-944-5205

TRADITIONAL

Online **J-Life International, Inc**
Live Japan: Bring the simplicity and elegance of Japanese design into your home or workspace. J-Life specializes in the traditional comforts of Japanese life with futons, zabuton, kotatsu, tatami, shoji and hundreds more exquisite products.
PO Box 1199, Conway NH 03818 — Home Decor
866-993-9291 www.jlifenamaste.com

East Village **Mokon**

Mokon offers innovative and traditional museum quality antiques and contemporary tablewares and arts. We carry china, furniture, ornaments and art from Edo to Showa period as well as contemporary ceramics, glasswares and more created by Japanese artists.
37 3rd Ave. (bet. 12th & 13th St.) — Antique/ General
212-995-5288 www.themokon.com

Midtown West **Kimono New York**
1410 Broadway #2616 (bet. 38th & 39th St.) — Kimono
212-764-4700

Midtown West **Wahoo New York**
225 W 36th St #604 (bet 7th & 8th Ave.) — Towel
212-231-8162

Midtown East **Minamoto Kitchoen***
509 Madison Ave. (bet. 52nd & 53rd St.) — Confectionery
212-319-3747

East Village **Mokuri**
97 3rd Ave. (bet. 12th & 13th St.) — Antique/ General
212-995-5288

Lower Manhattan **Minamoto Kitchoen**
185 Grunwich St. (at Westfield World Trade Center) — Confectionery
212-602-3910

Soho **Kimono House**
131 Thompson St (bet. Prince & Houston) — Kimono
212-995-0232

Brooklyn **J+B Design**
300 7th St. (bet 4th & 5th Ave.) — General

New Jersey **Mars New York**
525 River Rd. Edgewater, NJ 07020 — General
201-945-1134

Japan **Japan Square**
www.japansquare.com — General

GALLERY

Midtown East **Ronin Gallery***
425 Madison Ave (at 49th St.) — Gallery
212-486-0188

Chelsea **NYCon Gallery**
1133 Broadway #335 (bet. 25th & 26th St.) — Gallery
212-380-1149

Chelsea **Oeishi Gallery**
521 W 26th St (bet. 10th & 11th Ave.) — Gallery
212-695-8035

OTHER

Midtown West **Toho Shoji N.Y.***
590 5th Ave (bet. 48th & 47th St.) — Jewelry Supply
212-486-7465

Midtown West **ZIPANGU Showroom**
1410 Broadway #2616 (bet. 39th & 39th St.) — Other Goods
212-869-0600

Midtown East **IPPODO TEA**
125 E. 39th St. (bet. Lex & Park Ave.) — Other Goods
212-370-0605

West Village **McNulty's Tea & Coffee***
109 Christopher St (bet. Hudson & Bleecker Sts.) — Other Goods
212-242-5351

New Jersey **Nippon Auto Leasing**
2050 Center Ave Suite 575, Fort Lee, NJ 07024 — Other Goods
201-490-8000

Online **IKI Japan**
www.ikijapan.com — Other Goods
650-581-5764

Online **LUPICIA Fresh Tea**
www.lupicausa.com — Other Goods
866-574-4832

HOUSEHOLD GOODS

Upper East **Sara Japanese Pottery***
950 Lexington Ave. (bet. 69th & 70th St.)
212-772-9243

Midtown East **Japanese Culinary Center**
711 3rd Ave (at 45th St.)
212-661-3333

Tribeca **Korin***
57 Warren St. (bet. Church St & W Broadway)
212-587-7021

Queens **Seito New York***
4120 27th Street, Long Island City, NY 11101
718-472-5413

New Jersey **Kitchenware Central**
1835 Lemoine Ave., Fort Lee, NJ 07024
201-585-0003

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1-866-993-9291

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Sunday is closed
www.korin.com | Phone: 1-800-626-2172 (toll-free)

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

It's very rare to find vases that complement flowers in such a distinctive and imaginative fashion

The bendable tin can even become a wine bottle holder - create depending on your need

Artisans at NOUSAKU painstakingly performing their craft. This includes melting pure tin

The WAZA shop displays a robust selection. Seeing and touching items in person is a must.

Vol. 68 - MONO of the month

NOUSAKU

Japanese craftsmanship is often hailed as among the most thoughtful, committed and meticulous in the world. But this approach to design does not only apply to modern products and technology – there is a deep and rich history of artistry in areas ranging from sword-forging to textile making, lacquer painting, and much more. But one company is synonymous with the art of metalwork – NOUSAKU. For over a century, this company's brass, bronze, and later, tin, products have been among the most revered on the market.

Established in 1916, NOUSAKU began as a manufacturer of Buddhist altar fittings, tea sets and flower vases, and quickly became reputed for its casting ability. What distinguishes NOUSAKU is its focus on 'Nou' (skill) and 'Saku' (creating), and applying unmatched attention to detail while balancing both hand and machine work for steps ranging from melting to casting and finishing.

Today, just as it is celebrating its centennial, the company is still family-run. Its current President and CEO, Katsuji Nousaku, was pivotal in shaping the trajectory of the company, and leading it into the domestic market. NOUSAKU now makes everything from incense stands to flower vases and wind chimes. He is also responsible for NOUSAKU's commitment to using pure tin. While the metal work market at large often uses an amalgam of materials to provide better sturdiness, NOUSAKU prefers products to be simple and organic – pure to its roots. By using special silicon molds, NOUSAKU offers a line of tin products that are incredibly graceful and unique in its industry.

Why keep tin pure? First, it is an antibacterial metal and doesn't easily rust. It's the perfect vessel for liquids such as water and sake, whose flavors are softened due to tin's ability to remove bitterness. Second, it is incredibly flexible, allowing for NOUSAKU to create a wide variety of shapes and designs that can be bent at will. So, for example, one can purchase a pure tin tray and subsequently bend it into the shape of a basket.

According to Ms. Yuka Nagasawa of NOUSAKU, they have drawn interest from the European market, especially from high-end hotels and Michelin starred restaurants. In the United States, the brass products by NOUSAKU have been much more popular –including the best selling Wind Chimes and Flower Vases that one can find at the WAZA store on the lower level of Manhattan's Kinokuniya.

Every item from NOUSAKU appears flawlessly designed – brass vases balance a robustness that comes from the metal with an elegant shape that makes them much more ethereal. Tin items are equally expressive and beautiful – from accessories to sake cups, and beautiful bowls, each presents a quality of delicateness that elevates each piece to a work of art. The sake cups in particular, smooth on the inside and shaped like the animals of the Chinese Zodiac on the outside, are truly whimsical products that are both functional and decorative.

The next time you are looking for the perfect addition to your personal menagerie or a special gift for the design conscious person, NOUSAKU will add a new dimension to anyone's collection.

Info: www.nousaku.co.jp/main/en

Bringing Happiness with Hairstyles

TAKA OF GARDEN NEW YORK

Could you tell us about some of the unique aspects of GARDEN NEW YORK

We are a group of professional hairstylists who go back and forth between New York and Tokyo. Accordingly, we brush up our skills and offer up-to-the-minute styles and techniques to clients

What do you think your signature service is?

I would say cutting is my specialty. Whether it's short or long, I can create natural looking hair styles which can be maintained easily at home

How can you do that just by cut technique?

Well, most Japanese people want hairstyles that can cover their imperfect skull shapes that are usually flat. So, Japanese hair stylists have techniques to camouflage their skull shapes and make it more three dimensional. I can do it with my cut skill

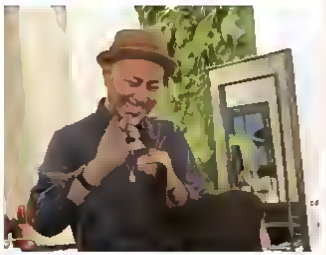
What do you keep in mind when treating your clients?

Make them beautiful and happy with a new hair style, and make them feel relaxed. I spend a lot of time talking with them until we agree on the final image.

Please share some of the hair styling and haircare tips for spring.

As spring comes, people change their outfits first and then make-up and hairstyles. I suggest switching from heavy winter hair styles to lighter ones by layering or adding 2-tone highlights

As for haircare, apply oil to the tips of your hair. This is especially important for Asian people's hair. First on your wet hair after shampooing, and then dried hair after blow-drying. In three months your hair condition will be improved



To bring a smile to his clients, TAKA maintains his wellness both physically and mentally. He goes to the gym a few times a week and eats whatever he likes!

GARDEN NEW YORK
323 W. 11th St. (bet. Greenwich & Washington Sts.) New York, NY 10014 | TEL.212-647-9303 | www.garden-nyc.com

Spa Karen NY
www.spakarenny.com
A knowledgeable and experienced Japanese aesthetician examines every client's skin condition thoroughly and provides the best treatment option!
All Treatment 20%off
ALL NEW CUSTOMERS
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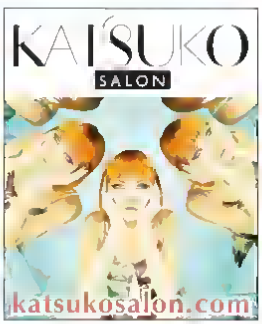
15 W 44th St. 10th Fl (bet. 5th & 6th Ave.)
Mon-Fri 10am-9pm Sat & Sun 10am-7pm
Reservations required!
for details



Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas
★ Chopsticks NY available to pick up

HAIR SALON

Midtown East — RH Plus Salon*

RH+

Try the newest perm technologies from Japan, the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm. Cerebration. First time clients will receive 10% off with coupon.

305 3rd Ave. 2 Fl. (bet. 49th & 50th St.) | $60-
212-644-8056 www.rhplusny.com

Chelsea — Cowlicks Japan*

Cowlicks offers a full range of services: styling, color, condition ng treatments, perms, Japanese hair straightening and Shiatsu scalp. In and fill ng can off-set your hectic day with relaxing busyweek done in a mellow environment.

137 W. 19th St. (bet. 5th & 7th Ave.) | $57
212-367-2123 cowlicksjapan.com

Chelsea — Tomoko Shima Hair Salon DT

$39 haircut with simple blowout, always. Sometimes you find a business that's a gem surrounding you why you live in NYC. We provide impeccable service, excellent prices, and we reward our loyal clients. Please comment on Chopsticks NY!

235 W. 14th St. #61 (bet. 7th & 8th Ave.) | $39-
646-438-9277 www.tomokoshima.com

East Village — SALON VIJIN*

Salon Vijin has reopened in the Lower East Side with a new passion to evolve to the latest hairstyles and designs, providing even more sophisticated service and technology.

22 East 1st St. (bet. Bowery & 2nd Ave.) | $60-
212-094-0964 www.salonvijin.com

East Village — Yo-C Salon*

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles and highlights. Individual customer's personality. According to Japanese Straight Perm and cut is $300 & up. Student discount available.

225 E. 5th St. (bet. 2nd & 3rd Ave.) | $75-
212-529-0355 www.yo-csalon.com

Upper West — Hoshi Coupe III

2031 Broadway (at 100th St.) | $40-
212-663-0460

Upper East — BLU BOCKER

436 E. 75th St. (bet. 1st & York Ave.) | $55-
646-678-5311

Upper East — Michi*

208 E. 60th St. (bet. 2nd & 3rd Ave.) | $50-
212-752-3223

Upper East — Tomoko Shima Hair Salon*

171 E. 82nd St. (bet. Lexington & 3rd Ave.) | $80-
212-722-1822

Midtown West — Midama Salon-Gallery

545 8th Ave. (bet. 37th & 38th St.) | $100-
917-432-2907

Midtown West — Mitzu Hair & Make-up

57 W. 57th St. #1204 (at 5th Ave.) | $135-
212-575-5360

Midtown East — Belea New York

230 E. 53rd St. (bet. 2nd & 3rd Ave.) | $50-
646-707-0050

Midtown East — Eiji Salon

601 Madison Ave. 5 Fl. (bet. 57th & 58th St.) | $125-
212-838-3454

Midtown East — Hair Mates Midtown*

114 E. 40th St. (bet. Lexington & Park Ave.) | $55-
212 986-2930

Midtown East — Hazuki Hair

328 E. 53rd St. (bet. 1st & 2nd Ave.) | $38-
212-755-2623

Midtown East — Hisako Salon*

233 E. 50th St. (bet. 2nd & 3rd Ave.) | $90-
212-754-7540

Midtown East — Mingle/SOHO New York

141 E. 55th St. (bet. Lexington & 3rd. Ave.) | $40-(SHNY)
212 755-2387

Midtown East — Momotaro*

22 E. 49th St. 2 Fl. (bet. Madison & 5th Ave.) | $70-
212 758-2302

Midtown East — Salon Ishu

70 E. 55th St. (bet. Park & Madison Ave.) | $47
212-688-4744

Midtown East — Salon Kinya

8 E. 41st St. 2 Fl. (bet. 5th & Madison Ave.) | $85-
212 576-1117

Midtown East — Salon Wave

1029 2nd Ave. (at 54th St.) | $50-
212 355-7300

Midtown East — T-Gardens New York

329 E. 55th St. (bet. 1st & 2nd Aves.) | $70-
212-355-0105

Midtown East — VARTALI SALON

40 East 57th St. (bet. Park & Madison Ave.) | $35-
212-935-4640

Midtown East — YUKIE Hair & Nail Salon

40 E. 58th St. (bet. Park & Madison Ave.) | $40-
212 702-9860

Chelsea — Curvy Lashes & Hair

123 5th Ave. 2nd Fl. (bet. 18th & 20th St.) | $45-
347 923-2803

Chelsea — Hisako Salon*

183 7th Ave. (bet. 20th & 21st St.) | $55-
212 989-2233

Chelsea — Hoshi Coupe I

256 W. 19th St. (bet. 7th & 8th Ave.) | $50-
212 255-0770

Special Set Price "FOREVER"!

30% SAVINGS
FROM THE ORIGINAL PRICES

CUT plus
- Root Touch-Up $65
- Full Color $95
- Full Color + Treatment (Pre Care) $105
- Full Color + Treatment (Home Care Included) $135
- Root Touch-Up + Treatment (Home Care Included) $105

Shampoo + Blow Dry + Styling Included

*A NY state tax of 4.5% will be added to the rates stated above
*With a few exceptions, this set price cannot be combined with any other offers
*If you combine head spa service with this special set price, it will be $30 (reg. $60)

Organic Head Spa & Treatment (40 min/ $60)

AUBE hair New York

77 E. 10th St. (bet. 3rd & 4th Aves.)
347-259-1111 Open 7 days / 10:00 – 21:00
aube-new-york.com/en

We are currently hiring hair stylists and nailists.

Chelsea	**KIWA Salon***	
234 W 27th St (bet. 7th & 8th Ave.) 212-620-3846		$55-
Chelsea	**Reiko's Hair & Makeup**	
256 W 15th St (bet 7th & 8th Ave.) 646-221-6317		$50-
Gramercy	**Hayato New York***	
125 E 23rd St 2 Fl (bet. Lexington & Park Ave.) 212-473-7373		$70-
Gramercy	**Ken Shigematsu**	
123 5th Ave 2Fl (bet.19th & 20th St.) 646-234-1134		$90-
Gramercy	**Warren-Tricomi**	
126 5th Ave. (bet. 19th & 20th St.) 212-982-8990		$180-
West Village	**GARDEN**	
323 W 11th St. (bet. Greenwich & Washington) 212-647-9303		$70-
West Village	**Hair Modn**	
478 6th Ave (bet. 11th & 12th St.) 646-381-8124		$50-
West Village	**SEI-TOMOKO W4**	
142 W 4th St. (Washington Sq. Pk. & 6th Ave) 212-477-5475		$40-
East Village	**AUBE hair New York**	
77 E 10th St (bet 3rd & 4th Ave.) 347-259-1111		$49-
East Village	**Olnln***	
149 Ave. A (bet. 9th & 10th St.) 212-777-5252		$50-
East Village	**Hair by MIYU**	
204 E 6th St (bet. Cooper Sq. & 2nd Ave.) 917-405-6135		$85-
East Village	**Hnir Oate**	
329 Bowery (bet. 2nd & 3rd St.) 212-228-8381		$50-
East Village	**Hnir Mates Onwntown***	
13 3rd Ave. (bet. 7th & St. Marks Pl.) 212-777-4612		$45-
East Village	**Hoshi Coupe II**	
214 E 9th St. (bet. 2nd & 3rd Ave.) 212-505-0383		$45-
East Village	**i Snlnn***	
77 E 10th St. (bet. 3rd & 4th Ave.) 212-505-0537		$45-
East Village	**K2 Salon**	
219 E 10th St (bet. 1st & 2nd Ave.) 212-260-5196		$85-
East Village	**KAMINOTECH**	
150 2nd Ave (bet. 9th & 10th St.) 212-388-3342		$55-
East Village	**Kryora Salon***	
15 E 12th St. 2 Fl (5th Ave. & University Pl.) 212-414-4488		$80-
East Village	**Pirkn Snlnn**	
233 E 4th St. (bet. Ave A & B) 212-473-6209		$70-
East Village	**O Hnir***	
15 Bleecker St (bet. Bowery & Layfayette St.) 212-614-8729		$80-
East Village	**Rndgn Snlnn**	
263 E 10th St (bet. Ave A & 1st Ave.) 212-777-3343		$45-
East Village	**Rebirth**	
304 E 9th St. (bet. Ave B & C) 212-677-1742		$60-
East Village	**SEI-TOMOKO 02**	
126 E 4th St (bet. 1st & 2nd Ave.) 212-473-3320		$40-
East Village	**SEI-TOMOKO E13**	
240 E. 13th St. (bet. 2nd & 3rd Ave.) 212-533-4813		$40-
East Village	**Shizen**	
627 E. 6th St. (bet. Ave E & C) 212-777-2121		$65-
East Village	**Tnknmichi Hnir***	
253 Bowery St (bet. Houston & Stanton St.) 212-420-7978		$120-
East Village	**Tokuynmn Snlon**	
627 E 6th St. (bet. Ave E & C) 212-260-7607		$60-
Lower Mhn	**Coonro Snloa**	
122 Ludlow St (bet. Rivington & Delancey St.) 212-228-9399		$65-
Lower Mhn	**Hnzuki Hair Downtown**	
102 Suffolk St. (bet. Delancey & Rivington Sts.) 212-228-3450		$40-
Lower Mhn	**Kennkn Snloa**	
51 Clinton St. (bet. Rivington & Delancey St.) 212-260-3811		$40-
Tribeca	**Lotus Snlon North Moore**	
34 North Moore St. (bet. Varick & Hudson St.) 212-219-3935		$20-
Tribeca	**Salon Musa**	
156 Sullivan St. (bet. Prince & Houston St.) 646-454-6033		$75-
Tribeca	**Tokuynmn Snlon**	
34 N Moore St (bet. Hudson & Varick St.) 212-219-3533		$50-
Soho	**Lotus Snlon Pnaen St.**	
7 Prince St (bet. Bowery & Elizabeth St.) 212-219-3233		$30-
Brooklyn	**Cocoro Snlon***	
129 N. 6th St (bet. 6th & 7th St.) 718-782-1188		$50-
Brooklyn	**Communn at Krasi***	
185 Roebling St. (bet. Grand & 51st St.) 718-384-7412		$50-
Long Island	**L I Wave***	
16 Haven Ave., 2nd FL Port Washington NY 11050 516-883-3048		$40-
Westchester	**Aknnn Snlnn**	
7 E Hartsdale Ave Hartsdale NY 10530 914-946-0218		$55-
Westchester	**Hnir Studin NAKA***	
287 Halstead Ave Harrison, NY 10528 914-835-0045		$85-
Westchester	**Mnmotaro***	
2 Spencer Pl 2 Fl Scarsdale, NY 10583 914-472-5897		$80-
Westchester	**Salon Susen**	
18 E. Hartsdale Ave. Hartsdale, NY 10530 914 946-7475		$40-
New Jersey	**Aknnn Snlnn***	
2024 Center Ave Fort Lee NJ 07024 201-461-3644		$40-
New Jersey	**Katsuko Snlon***	
2038 Lemoine Ave. Remt. Fort Lee NJ 07024 201-585-3535		$50-
New Jersey	**Michi Bnnuty Snlon**	
585 River Rd Edgewater NJ 07020 201-541-1885		$50-
New Jersey	**Salon Oasis***	
170 Main St Fort Lee NJ 07024 201-242-0554		$50-
New Jersey	**Tosh Hnir Supremn***	
1550 Lemoine Ave Fort Lee NJ 07024 201-461-3037		$45-
Connecticut	**Hiro's Hair Salon***	
280 Railroad Ave. Greenwich CT 06830 203-793-1620		$35-

SPA

Midtown West	**Pureat Lasnr**	
25 W 39th St 8th Fl (bet. 5th & 6th St.) 212-302-6038		30 shots $45-
Midtown West	**Salon de Tokyo**	
200 W 57th St. #1309(bet.7th Ave & Broadway) 212-757-2187		$70-
Midtown West	**SHIZUKA New York**	
7 W 51st St. 8 H (bet. 5th & 6th Ave.) 212-644-7400		$65-
Midtown West	**Spa Knron NY**	
15 W 44th St 10 Fl (bet. 5th & 6th Ave.) 212 729-3521		$60-
Midtown East	**Hnna Oay Spn***	
208 E 60th St. (bet. 2nd & 3rd Ave.) 212-752-8228		$100
Midtown East	**Herbnl Fniry Wellness Spa**	
333 E 49th St. (bet. 1st & 2nd Ave.) 212-269-3988		$80 /60mn
Midtown East	**MOONFLOWER SPA***	
8 E 41st St. 3 Fl (bet. Madison & 5th Ave.) 646-783-5728		$75-
Midtown East	**Spa Mnrtier**	
1014 2nd Ave (bet. 53rd & 54th St.) 646-701-3758		$40-
Koreatown	**Aum Wnlhess Spa**	
49 W 33rd St (bet. 5th Ave & Broadway) 212-695-9559		$130-
Koreatown	**YAK SON HOUSE***	
35 W. 32nd St. 601 (bet. Broadway & 5th Ave.) 212-564-7474		$150-
Chelsea	**Bling Lash**	
20 West 23rd St. 2nd FL (bet 5th & 6th Ave.) 646-545-8005		$120-
Chelsea	**Excy Laser Hnir Removal***	
143 W 28th St (bet. 6th & 7th Ave.) 212-695-1868		$30
Chelsea	**Fnbylous Living**	
145 W 28th St 9 Fl (bet. 6th & 7th Ave.) 212 279-0656		$100-
Chelsea	**Mist Bnnuty**	
145 W 28th St 9 Fl (bet. 6th & 7th Ave.) 212 643-3447		$45
Chelsea	**New York Electrolysis**	
10 E 23rd St. suite 220 (bet. 5th and Park Ave. 212-573-4351		$50
Gramercy	**RounGn NYC**	
201 E. 23rd St (bet. 2nd & 3rd Ave.) 646-707-3504		$25
East Village	**TAMAGO Skincare**	
236 E. 13th St (bet. 2nd & 3rd Ave.) 212-505-1585		$48
Lower Mhn	**Connn Beauty Cntnr**	
121 Baxter St (bet. Canal & Hester St.) 212 941-7118		$35
Lower Mhn	**Fncinl Spa**	
170-172 Canal St (bet. Mott & Elizabeth St.) 212-925-5114		$38
Soho	**SPANAIL**	
120 Sullivan St. (Spring & Prince St.) 646-476-3271		$50

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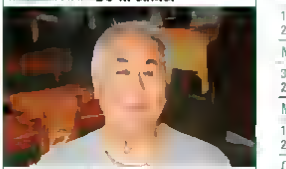
153 W. 27th St. #702 (bet. 7th & Broadway) | 973-951-2939 | $90 /60m n

Midtown East — Do-in Center



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141 E. 55th St. 2E (bet. Lexington & 3rd Ave.) | 212-897-3114 | www.doinsattai.com | Sattai

Upper West — Your Tree Sell

501 Sem nary Row (at Amsterdam Ave.) | 212-678-4251 | $75 /60m n

Midtown West — Osaka Health Spa 46

37 W. 46th St. 3 Fl (bet. 5th & 6th Ave.) | 212-575-1303 | $120 /60min

Midtown West — Salon de Tokyo*

200 W. 57th St. #1308 (at 7th Ave.) | 212 757 2187 | $60 /60min

Midtown East — aasa NY LLC

16 E. 41st St. #2 (bet. Mad son & 5th Ave.) | 212-661-5151 | $65 /50min

Midtown East — Herbal Fairy Wellness Spa

333 E 45th St. Lobby O (bet. 1st & 2nd Ave.) | 212-268-3498 | $70 /60m n

Midtown East — iDo Holistic Center*

22 E. 49th St. 3rd Fl (bet. Mad son & 5th Ave.) | 212-838-2800 | $60-

Midtown East — Kankodo

211 E. 53 d St. (bet. 2nd & 3rd Ave.) | 212-980-0088 | $80 /60m n

Midtown East — Madison Healing Arts

230 Madison Ave. Suite 508 New York, NY 10016 | 866 758 2880 | Couples Massage

Chelsea — Cawlicks Japan*

137 W. 19th St. (bet. 6th & 7th Ave.) | 212-367-2123 | $45 /30m n

East Village — Kaisy

229 E. 9th St. 2 Fl (bet. 2nd & 3rd Ave.) | 212-253-6171 | $45 /60min

Lower Man — Health Trail CO

23 Fl ll St. 2 Fl. (bet. Mott & Doyers St.) | 212-608-2212 | $40 /60mm

Lower Man — Whole Health Wellness Center & Med Spa

34 Howard St. 2 Fl. (bet. B'way & Crosby St.) | 212-625-6366 | $55 /60min

New Jersey — Endo Sattai Shiatsu NJ

23 K ngsland St. 2 Fl. Nutley, NJ 07110 | 973 951 2939 | $90 /60min

ACUPUNCTURE

Midtown West — Nihon Medical Healthcare (Manhattan 44)

15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212-575-8810 | $60 & up

Midtown West — Vital Balance Healing Center

241 W. 37th St. #405 (bet. 7th & 8th Ave.) | 212-470-3258 | $35 /60min

Midtown East — Acamad Center*

150 E. 56th St. #1C (bet. 3rd & Lexington Ave.) | 212-861-0077 | $90 /60min

Midtown East — Amy Nature Center

137 E. 47th St. 1 Fl. (3rd & Lexington Ave.) | 212 317 2720 | $80 /visit

Midtown East — Cornerstone Acupuncture

30 E. 40th St. PH SE (bet. Park & Madison Ave.) | 212-443-5698

Midtown East — Love & Compassion

124 E. 40th St. 12th Fl. (bet. Lexington & Park Ave.) | 212-242-9701 | $100 /120min

Chelsea — SaHu Natural Health

1 Union Sq. W. #715 (at E. 14th St.) | 212-691-8261 | $80 /visit

Soho — Mushin Acupuncture

50 Greene St. 2fl (bet. Broome & Grand St.) | 347-925-7242 | $75 & up

Queens — Chan Gai

133-47 Sanford Ave. #1G Flushing, NY 11355 | 718-961-7222 | $80 /45min

Long Island — Kumare Acupuncture

99 H lls de Ave. Ste K Williston Pa k, NY 11596 | 516-882-1292 | $70/acu $40/ses

New Jersey — Dr. Hong

6135 Bergenline Ave. #3 West NY, NJ 07093 | 201-854-8488 | $70 /30min

DOCTOR

Upper East — Charles K. Loving Jr

17 E. 94th St. (bet. 5th & Madison Ave.) | 212-861-7373 | Cosmetic Surgery

Midtown West — Anshin Medical Health Care

36 W. 44th St. #303 (bet. 5th & 6th Ave.) | 212-730-9010 | General Clinic

Midtown West — Nihon Medical Healthcare (Manhattan 44)

15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212-575-8810 | General Clinic

Midtown East — Haruya Fujiwaki PhD

117 E. 57th St. #1A (bet. Lex. & Park Ave.) | 212 288-2827 | Psych ologist

Midtown East — iDo Holistic Center*

22 E. 49th St. 3rd Fl. (bet. Mad son & 5th Ave.) | 212-838-2800 | Herbal Medicine

Midtown East — Japanese Medical Practice

56 E. 34th St. 2 Fl. (bet. Park & Mad son Ave.) | 212-889-2118 | General Clinic

Midtown East — Midtown Dental Group

155 E. 56th St. #301 (bet. Lex. & 3rd Ave.) | 212 758-5595 | Dentist

Midtown East — Mika Hayashi, DPM, PC

350 Lexington Ave. #501 (at 40th St.) | 212-682-0043 | Foot&Ankle Podiatry

Midtown East — Montefiore Medical

150 E. 58th St. 14Fl. (at Lexington Ave.) | 212-583-2830 | Clinic

Chelsea — Haruna Miyamoto SW

304 W. 19th St. #3C (bet. 6th & 8th Ave.) | 347-403-3508 | Social Worker

Gramercy — Astor Smile Dental

151 3rd Ave. (at 17th St.) | 212 254-0800 | Dentist

Gramercy — Haritaga Wellness

110 E. 23rd St. (bet. Park & Lexington) | 888-582-8329 | Medicine

Gramercy — Waterside Dental Care*

10 Waters de Plaza, Lobby Level (bet. 26th & 29th St.) | 212-683-6260 | Dentist

Queens — Herbal Healing Traditions

30-16 30th Dr. 2nd Fl. Astoria, NY 11102 | 917-862-8328 | Chinese Medicine

New Jersey — Edgewater Family Care Center

725 River Rd. #202 Edgewater, NJ 07020 | 201-843-4040 | General Clinic

New Jersey — Japanese Women's Center

370 Palisade Ave. #305 Teaneck, NJ 07666 | 201 747 2264 | OBGYN

New Jersey — New Jersey Clinic

2231 Lemoine Ave. Fort Lee, NJ 07024 | 201-944-1008 | OBGYN Gastro

CHIROPRACTIC

Upper East — Cucci Chiropractic

131 E. 61st St. (bet. Park & Lexington) | 212-650-8332 | $100 /visit

Midtown East — Dr. Louis T. Calvano

481 3rd Ave. (bet. 32nd & 33rd St.) | 212-889-5430

Midtown East — Heredo Chiropractic

15 E. 40th St. #901 (bet. Madison & 5th Ave.) | 212-360-6031 | $90- /visit

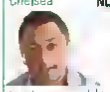
OTHER

Chelsea — Jikidan Reiki

J k den Re k practitioner & teacher (Sh han) provides Reiki treatment using non-western and traditional Japanese Reiki method to support the pe son physically, emotionally, mentally and sp ritually. Please contact for session & class schedules.

20 W. 20th St. & Queens | hypnotherapyhelene-k @gmail.com | Reiki

Chelsea — NLP & Conversational Hypnosis



As a Hypnot st & L fe Coach, NLP Fract t oner, his focus is on helping you improve your mental & emotional well being. His hol stic approach s meant to enhance your ab l ty to engage n business & interpersonal relationships.

20 W. 20th St. #311 (bet. 5th & 6th Ave.) | www.kthypnosis.com kt.hypno@gmail.com | NLP & Hypnosis

Upper West — Gore Holistic Health

20 W 64th St #24e (bet. W 63rd & 64th St.) | 212 799-5711

Midtown East — Pilai Thai Massage

211 E. 43rd St. (bet. 2nd & 3rd Ave.) | 347-906-4998 | $100 /60mm

Upstate — Body By Chizuru

40 Memorial Hwy. New Rochelle, NY 10801 | 917-699-9570 | Personal-Trainer

New Jersey — Club Metro USA*

1642 Schlosser St. Fort Lee, NJ 07024 | 201-944-2725

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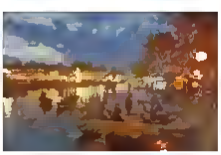
ASIA

P. 46 **Asian Travel**



Bucket List Travel: Hoi An, Vietnam

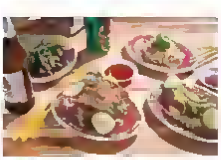
Hoi An in Vietnam preserves centuries old heritage as a coastal port village – one of the most influential in the 17th and 18th Centuries (and designated as a UNESCO World Heritage Site)– and presents an authentic slice of life for new and returning visitors alike.

P. 47 **Asian Beauty + Health**

The Berry With A "Do-it-all" Reputation

Called a "five flavor fruit", schisandra berry is known to be an ultimate balancer. With the sheer amount of things this one plant can do, it has been a cherished herb for centuries in China.

P. 48 **Asian Restaurant Review**



© Paul Wagtouicz

Nom Wah Nolita

Nom Wah Nolita is a new spin off of New Yorkers' favorite dim sum house, Nom Wah Tea Parlor. It offers selected dumplings from its sister restaurant and modern share plates in its fast-casual atmosphere.

BUCKET LIST TRAVEL: HOI AN, VIETNAM

Traveling in Asia conjures up images of one or two things for a traveler – the bright lights and fast pace of a city, or historical sites blended in with sweeping natural surroundings. In Vietnam, the city of Hoi An fits into the latter, as it preserves centuries old heritage as a coastal port village – one of the most influential in the 17th and 18th Centuries (and designated as a UNESCO World Heritage Site in 1999) – and presents an authentic slice of life for new and returning visitors alike.

The high season for tourism is from May to the end of August. With its mild weather and calm seas, this is the best time to enjoy the city's numerous charms, especially nearby destinations like the islands of Cù lao Chàm. From September to April, the weather becomes a little unpredictable, with cold and rainy periods interchanging with warmer pockets.

Getting In. Located on the central coast of Vietnam, Hoi An is closest to the Da Nang Airport, which is easily accessible through the country's airports in Hanoi, Ho Chi Minh City and Hue with Vietnam Airlines and VietJet Air. If you're intending to fly in from somewhere else in Asia, there are also international flights from Bangkok, Singapore Siem Reap, Hong Kong and Cambodia (for Angkor Wat).

There are no trains that stop in Hoi An – you'll have to take an airport shuttle, which offers a fixed price, or if you feel confident, haggle with a taxi driver for a fixed price. The area still has a reputation for its improvisational pricing practices, so you will need to stay sharp and not be intimidated into paying more than you're required.

First Impressions. It's hard not to notice how much more serene, how much more civilized it feels in Hoi An. Without the usual hustle and bustle of a contemporary city, this is truly a place where you can take in the atmosphere at your own pace. But as a former port city, the architecture is grand and marvelous, and perhaps you'll feel a bit like you're in your own movie, on a movie set built just for you.

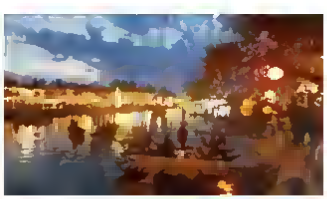
A History of Influences. The main fixture of Hoi An is its **Old Town**. Because of its trading history, there are still remnants of 19th Century Japanese merchant buildings, Chinese temples, and many more landmark structures that are still in use today (albeit for different purposes). Head to the **Japanese Covered Bridge's Pagoda**, which was built in the 1600's (renovated in 1986), or visit the **Quan Cong Tample**. And don't forget to take a boat ride on the **Thu Bon River**, to get a sense of how goods were shipped for hundreds of years.

A word of caution – make sure to research fully about tickets to **Old Town**. Some places do require an entry fee, but you do not have to pay just to wander the streets and cross the Japanese Bridge, for example.

One of a Kind Experiences. By one of a kind we certainly do mean activities like going to the Central Market for a variety of food and souvenirs, **kayaking** along the river, or exploring Old Town at night, when the city is beautifully illuminated with lanterns and romantic lighting. There is also a burgeoning nightlife scene. But one-of-a-kind also applies to Hoi An's **custom clothing industry**, where you can purchase tailored suits, shirts, and shoes to your liking. Make sure to do a little research before going into a shop, and then also compare and contrast before buying – you will save money, unless you don't choose wisely.

Don't Forget to Eat. No trip to Hoi An would be complete without a dish of **Cao lau** – rice noodles that are topped with roast pork, fritters, and many vegetables and herbs. If you like pho, you may even prefer this dish by the time you've eaten every last drop. But the city is also known for its white shrimp, and variety of Vietnamese, Chinese, and even Japanese cuisine that will delight any palate.

For a little more nature on your trip, consider heading over the Marble Mountains in nearby Da Nang, or just bask in the glorious view.



Night time in Hoi An is truly breathtaking. The lights, sounds, and smells of a bustling city are in full swing.

Local dishes are not just delicious, but also beautifully composed.

THE BERRY WITH A "DO-IT-ALL" REPUTATION

—Reported by Maya Robinson

When you start looking into plants for all their healing properties you begin to understand that every single plant you encounter has something magical to offer But there are few that have stood out since ancient times and one of them is a beautiful red berry from China called Schisandra It is known to be an ultimate balancer and with the sheer amount of things this one plant can do it is no wonder that this has been a cherished herb for centuries in China There, it is called Wu Wei Zi, which means "Five Flavor Fruit" because it has all the five flavors including bitter, sweet, sour, pungent, and salty, all in one berry To those who use herbs, this means a great deal because each flavor has its unique medicinal actions as well as characteristics we must consider in matching it with people No one herb has only one taste, but not too many have all five either. This well rounded-ness in flavor sums up the Schisandra berry's healing scope which is that it pretty much does everything

Traditionally, it has been used to protect and strengthen the liver, as a lung tonic, to fortify the nervous system, to reduce stress bring on mental clarity strengthen the respiratory and kidney function, libido and reproductive issues, for prolonged labor, balance endocrine function, for skin conditions balancing the immune system, concentration, insomnia, depression, and it is also known to "calm the heart" It seems there is no organ or system that would not benefit from this herb

Because it has such great regulatory effects on many of our systems, it is considered an Adaptogen, and has been used so since ancient times Adaptogens bring deep adaptability to stressors in our physical, mental, and spiritual bodies by strengthening the systems Schisandra especially excels in its ability to bring balance to all body fluids Its astringent quality is particularly great in tightening up any leaky damp constitutional patterns such as a chronic nasal drip, night sweats and edema for instance Spiritually, it has the ability to strengthen and support the core integrity of a person, bringing one stability, centeredness and boundaries It is often indicated for those whose energies are leaking out, causing difficulty staying focused in life It can encourage those who fear growth and can bring stability to those going through change or challenging times

The best way to enjoy this berry's unique taste and medicinal benefits is to decoct (simmering the berries) it Traditionally it is soaked and strained first It is considered a very safe herb unless you are pregnant, but if you are interested, it is best to consult an herbalist to see if it makes sense to incorporate it into your lifestyle

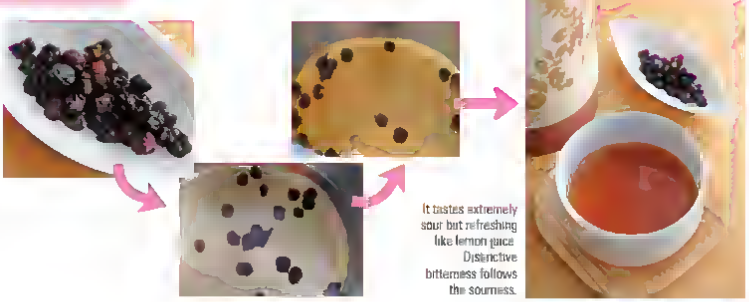
Maya Robinson is a Brooklyn-based writer, coordinator herbalist, and founder of Rooted Things
www.rootedthingsapothecary.com

We Tried Schisandra Berry Tea

To enjoy the amazing health benefits of schisandra berries, we tried making tea from dried schisandra berries We noticed a distinctive herby smell upon opening a package It is the aroma you smell when you enter a Chinese herbal medicine store that carries hundreds of herbs It is interesting that only one herb gives off such a well-balanced herb smell This explains why the berry is called "five flavor fruit."

Directions

1 In a pot, put ½ tablespoon of dried schisandra berries in 1 cup of water and simmer for 20-30 min
2. Strain the tea and savor as is



SCRUMPTIOUS DIM SUM NOLITA WAY

NOM WAH NOLITA

Nom Wah Tea Parlor in Chinatown has been New Yorkers' favorite dim sum place for decades. Its spin off has recently opened in Nolita, and it takes a playful turn from the original establishment. Nom Wah Nolita is a self-service, fast-casual restaurant that serves "the greatest hits" from the dumpling selections of its sister joint as well as a few more modern share plates with a Chinese influence. They also added a few main dishes with noodles and rice so that there would be options for takeout or for a solo diner.

Among the greatest hits you must try the adorable *Shrimp and Snow Pea Leaf Dumplings*, a classic steamed dumpling whereby shrimp and snow pea leaves are placed in an open face wrapper. If you are a little more hungry, *Fiery Dank Shank* is a fulfilling main dish of braised beef shank with fresh vegetables served over a choice of rice or noodles. Also, they serve quite a few dishes that are only available at the Nolita location, such as the *Cantonese-smoked Chicken Leg, Daikon Slices with Bacon XO Sauce, Sweet Potato Curry* and their signature *Ho Fun Noodle Soup*.

They are not shy about experimenting and switching up the menu, so you'll be able to grab something new every time you visit the restaurant. For the future, they are looking to have monthly collaborations with local eateries, whether it's taking over a kitchen in Brooklyn or partnering with a start-up restaurant/chef and adding to their rotation. Don't take away your eyes away from Nom Wah Nolita!

Nom Wah Nolita
10 Kenmare St. (Bowery & Elizabeth St.) | New York, NY 10012
TEL. 646 478 8242 | www.nomwah.com | Mon-Thu & Sun: 11.30 am 10 pm, Fri & Sat. 11:30 am 11 pm

Nom Wah Nolita gears up a bustling dim sum experience into millennial-oriented chic communal dining.

With rich and full-bodied broth, *Ho Fun Noodle Soup* is a great vegan option which even non-vegetarians can enjoy.

A cafe-like interior represents its fast-casual concept.

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Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

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CHINESE

Legend 72 — Upper West — $25
127 W 72nd St
917-441-4740

Dim's — Upper West — $15
2705 Broadway (bet. 103rd &104th St.)
212-531-3300

China Grill — Midtown West — $66
60 W 53rd St (bet. 5th & 6th Ave.)
212-333-7788

Topaz Noodle Bar — Midtown West — $15
123 W 56th St (bet. 6th & 7th Ave.)

Hunan Bistro — Midtown East — $25
98 3rd Ave (bet. 12th & 13th St.)
212-598-3155

Henan Manor — Midtown East — $30
339 Lexington Ave (near 40th St.)
212-692-2983

The Cottage* — Gramercy — $12
33 Irving Place (at 16th St.)
212-505-8800

Dumpling Men* — East Village — $11
100 St. Marks Pl (bet. 1st Ave & Ave A)
212-505-2121

Drunken Dumpling — East Village — $20
137 1st Ave. (bet. 9th & 9th St.)
212-5n2-4982

Xi'an Famous Foods — Lower Mhn — $20
14 E. 34th St (bet. 5th Ave & Madison Ave.)
212-796-2201

Bing Kitchen — Lower Mhn — $15
71 Orchard St. (bet. Grand and Broome)
212-219-1307

Buddha Bodai — Lower Mhn — $0
77 Mulberry St (bet. Bayard & Canal St.)
212-233-2921

Golden Unicorn* — Lower Mhn — $20
18 E. Broadway (bet. Market & Catherine St.)
212-941-0911

Shanghai Cuisine* — Lower Mhn — $25
83 Bayard St. (at Mulberry St.)
212-732-8988

East Wind Snack Shop* — Brooklyn — $11
471 16th St. Brooklyn NY 11215
929-295-0188

Himalayan Yak Restaurant — Queens — $15
72-20 Roosevelt Ave Jackson Heights NY 11372
718-779-1119

Fantasy Cuisine — West Chester — $17
30 N Central Ave. Hartsdale NY 10530
914 356-9046

KOREAN

BarnJoo — Midtown West — $20
34 W. 35th St (bet. Herald Square & 5th Ave.)
212-594-4430

Cho Dang Gol — N/A — $30
55 W 35th St (bet. 5th & 6th Ave.)
212-695-8222

Don's Bogam* — Koreatown — $40
17 E. 32nd St (bet. Madison & 5th Ave.)
212-683-2200

HAN BAT* — Koreatown — $15
53 W. 35th St (bet. 5th & 6th Ave.)
212-929-5588

Hyo Dong Gak* — Koreatown — $20
51 W 35th St (bet. 5th & 6th Ave.)
212-695-7167

Madangsui* — Koreatown — $30
35 W. 35th St (bet. 5th & 6th Ave.)
212-564-3333

Seoul Garden — Koreatown — $20
34 W. 32nd St (bet. 5th Ave. & Broadway)
212 736-3002

Dokebi — Brooklyn — $25
199 Grand St (bet. Driggs & Bedford Ave.)
718-782-1424

Dong Chon Hong* — New Jersey — $13
144 Main St. Fort Lee NJ 07024
201-592-0450

Myung Dong Noodle House* — New Jersey — $12
2013 Lemoine Ave. Fort Lee NJ 07024
201-592-8000

PoongLim* — New Jersey — $20
2053 Lemoine Ave Fort Lee NJ 07024
201-944-8686

So Kong Hong* — New Jersey — $15
130 Main St. Fort Lee NJ 07024
201-585-1122

THAI

Up Thai — Upper East — $20
1411 2nd Ave. (bet. 73rd & 74th St.)
212-256-1199

@NINE — Midtown West — $18
582 9th Ave. (bet. 42nd & 43rd St.)
212 265-4493

Noodles* — Midtown West — $12
630 9th Ave. (bet. W 54th & 55th St.)
646-863-7921

Pongsri Thai* — Midtown West — $25
244 W 44th St. (bet. Broadway & 8th Ave.)
212-582-3382

Yum Yum 3* — Midtown West — $15
656 9th Ave (at 46th St.)
212-956-5415

Yum Yum Bangkok* — Midtown — $15
650 9th Ave (bet. 45th & 46th St.)
212-262-7244

Yum Yum Too* — Midtown West — $20
642 9th Ave (at 46th St.)
212 247-2228

A+ Thai Place* — Midtown East — $15
1007 2nd Ave. (bet. 53rd & 54th St.)
212 207-0008

Manson Thai — Midtown East — $20
625 2nd Ave. (bet. 34th & 35th St.)
646-530-2065

OBAO — Midtown East — $25
222 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-308-5588

SDNGKKAN — Chelsea — $0
330 6th Ave (bet. 25th & 27th St.)
212 239-6792

Bangkok 2 Thai* — [illegible] — $14
348 1st Ave (bet. 20th & 21st St.)
212-473-6460

THAINY* — Gramercy — $13
394 3rd Ave (at 28th St.)
212-696-2699

Toon Thai Cafe* — Gramercy — $25
435 Park Ave S (bet. 29th & 30th St.)
212-684-8900

Khao Thai Kitchen — West Village — $0
235 Sullivan St (bet. 3rd & Bleecker St.)
646-726-4418

Somtum Der — East Village — $15
85 Avenue A (bet. 5th & 6th St.)
212-260-8570

Bennie's Thai Cafe — [illegible] — $15
89 Fulton Street (at Gold St.)
212-587-5030

Go Go Thai — Lower Mhn — $15
144 W. 19th St
212-929-3956

Lantern Thai — Lower Mhn — $25
311 2nd Ave. (bet. 18th & 19th St.)
212 777-2770

Ngam — Lower Mhn — $20
69 3rd Ave (bet. 12th & 13th St.)
212 777 8424

Dne Mom Thai — Lower Mhn — $15
6 Clinton St (bet. Houston & Stanton St.)
212-220-8858

Spice — Lower Mhn — $25
71 1st Ave (bet. 4th & 5th St.)
212-253-2742

Sticky Rice — Lower Mhn — $15
85 Orchard St (bet. Grand & Broome St.)
212 274-9208

Zab Elee — Lower Mhn — $15
75 2nd Ave (bet. 4th & 5th St.)
212 505-3533

Noodle Bar NYC — Soho — $15
28 Carmine St (near Bleecker St.)
212-524-5900

Chai Thai Kitchen* — Brooklyn — $18
124 N. 9th St. (at Berry St.)
718-599-5888

Tai Thai — Brooklyn — $30
200 Bedford Ave (bet. N 5th & N 6th St.)
718-599-5556

Blu Orchid Thai Kitchen — Queens — $12
4504 Queens Blvd. NY (bet. 45th & 46th St.)
917 832-6588

Spice — Queens — $20
4745 Vernon Blvd.
718-392-7988

Absolute Thai Homemade — New Jersey — $13
544 Anderson Ave Cliffside Park NJ 07010
201-941-8230

VIETNAMESE

Saigoette — Upper West — $18
935 Columbus Ave. (at 105th St.)
212-866-8868

PHO32 & SHABU* — Koreatown — $20
2 W 32nd St (bet. 5th Ave. & Broadway)
212-695-0888

Saigon Market — West Village — $25
83 University Pl (bet. 11th & 12th St.)
212-982-3651

Nha Trang One — Lower Mhn — $15
87 Baxter St (bet. Bayard & Canal St.)
212 233-5548

Pams Restaurant* — Lower Mhn — $5
213 Grand St (bet. Elizabeth & Mott St.)
212-226-9628

#1 Pho — Queens — $12
4504 Queens Blvd. NY (bet. 45th & 46th St.)
917 832-6588

OTHER

Amber* — Upper East — $25
1406 3rd Ave (at 80th St.)
212 249-5020

Austra Asian Bistro — Midtown West — $15
235 W. 35th St (near 7th Ave.)
212-629-9688

KDA Restaurant — Midtown West — $20
12 W. 21st St. (bet. 5th & 6th Ave.)
212 288-5736

Jazz at Kitano — Midtown East — $39
The Kitano Hotel 66 Park Ave (at 38th St.)
212 885 7123

CBao* — Queens — $18
73-20 Grand Ave Maspeth NY
718-898-1636

Entertainment Event / Leisure

Exhibition

Ongoing through May 14
Hello from Japan! Interactive Exhibit
Children's Museum of Manhattan
The Children's Museum of Manhattan will be hosting a family friendly interactive cultural exhibit called "Hello from Japan!" The exhibit is meant to immerse families into exploring the contemporary culture and timeless traditions of Japan. There will be a child-size Tokyo streetscape, a Shinto Park and a colorful Harajuku district. Visitors can learn about the history of the kawaii style that started in 1970 and will be able to create kawaii outfits, design playful mascots, have a seasonal Japanese meal, practice writing Japanese characters, and sing along with Japanese children's songs in a karaoke booth.
Location: 212 W. 83rd St., (bet. Broadway & Amsterdam Ave.)
New York, NY 10024 / TEL. 212-721-1223 / www.cmom.org

March 10-June 11
A Third Gender Exhibition
Japan Society
The Japan Society Gallery will display A Third Gender: Beautiful Youths in Japanese Prints, the first North American exhibition devoted to the portrayal of wakashu, beautiful male youths who, as a "third gender," occupied a distinct place in the Edo Period (1603-1868). Featuring over 65 woodblock prints as well as paintings, luxury objects and personal ornaments, the exhibition gives context to topics like sexuality and gender that are particularly resonant today.

Courtesy of the Royal Ontario Museum © ROM

Location: 333 E. 47th St., (bet. 1st & 2nd Aves.)
New York, NY 10017
TEL. 212-832-1155 / www.japansociety.org/gallery

March 11-19 FREE
Signs of Reign: A Showering of Splendid Japanese Art
The Nippon Gallery
For New York Asia Week 2017, the Orientations Gallery and Oriental Treasure Box will be showcasing an exhibition, "Signs of Reign: A Showering of Splendid Japanese Art", at The Nippon Gallery. The exhibition will display distinguished artwork created by recognized artists from the Edo, Meiji, Taisho, Showa, and Heisei periods. The artworks range from metalwork to basketry, lacquer paintings, textiles and ceramics. Each selected piece reflects the regal themes of each period such as chrysanthemums, dragons, court dances, phoenix, and dragonflies. An illustrative lecture by Hollis Goodall, Curator of Japanese Art at the Los Angeles County Museum of Art, will complement the exhibition on Mar. 13.

Location: 145 W. 57th St., (bet. 6th & 7th Aves.)
New York, NY 10019
TEL. 212-581-2223
www.nipponclub.org

Performance

March 5
6th Annual Memorial Service for Japan's Tsunami and Earthquake Victims
TOGETHER FOR 3.11 / Fellowship for Japann
TOGETHER FOR 3.11 is a community organization that was formed to help the survivors of the devastating 9.0 magnitude earthquake of March 11, 2011, in Japan. Six years have passed, and the organization continues to help the displaced families who still cannot return to their former homes and are also helping survivors from the 2016 earthquakes. TOGETHER FOR 3.11 and Fellowship for Japan will be hosting the 6th annual memorial service at the First Church of Christ and will feature various keynote speakers including current Ambassador Reiichiro Takahashi, Consul General of Japan in New York, and former Ambassador Mr. Motoatsu Sakurai. The Circle Wind Boys & Girl Choir will provide music. Admission is free but donations are suggested. All proceeds will be used to support relief efforts in northeastern Japan's affected areas. No reservation is required. Equipped with a space for strollers, people with small children are welcome.
Location: First Church of Christ
10 W. 68th St., (at Central Park West)
New York, NY 10023
TOGETHERFOR311

March 12
Salon Series No. 59: Itinerant Performers in Japan and Russia and Impact of Anna Pevleva
Sachiyo Ito & Company
The Salon Series is an ongoing program of performances, informative and educational lectures, and lecture demonstrations aimed at those who are interested in deepening their knowledge of the performing arts of Japan. Salon Series No. 58 will investigate the role of itinerant performers in Japan and Russia and their surprising connections. Russian Gypsy female soloists paved the way for Anna Pavlova's acceptance and success, while Pavlova influenced the new dance movement of the 1920s in Japan. Guest artist Ms. Juba Kulakova will perform a Russian Gypsy dance while Sachiyo Ito and Company will present itinerant performers' dance of pre-Kabuki period. Also, Ms. Kulakova and Ms. Ito will show their contemporary dances inspired by each tradition.
Location: Tenri Cultural Institute
43A W. 13th St., (bet. 5th & 6th Aves.), New York, NY 10011
Info. www.dancejapan.com
sachiyoito@verizon.net

March 24
Akiko Tsuruga Trio Performance
City College Center for the Arts
Jazz virtuoso Akiko Tsuruga will bring the hypnotic sound of her Hammond B-3 organ to Uptown audiences as Akiko Tsuruga Trio performs at the City College Center for the Arts. A popular and innovative mainstay on the New York jazz scene, Tsuruga has been praised as one of the most

dynamic performers in music. Performing with her band mates, Charlie Sigler on guitar and McClenty Hunter on drums, Tsuruga will offer an exciting lineup of jazz standards and original compositions at the concert.

Location: 129 Convent Ave., (at 135th St.)
New York, NY 10031
TEL: 212-650 6900
www.atycollegeforthearts.org

Film/Lecture/ Festival

February 24-March 19

New York Internationnl Children Film Festivnl

The New York International Children Film Festival is an annual film festival that embraces thoughtful, provocative and intelligent films for children and teens from ages 3-18. The festival is a unique opportunity to see emerging directors and new forms of animation and storytelling from around the world. The New York International Children Film Festival will be featuring four Japanese films: the blockbuster hit *Your Name* (Director Makoto Shinkai) as the opening spotlight, *Ancien and the Magic Tablet* (Director Kenji Kamiyama) as the closing day film, *Panda, Go Panda!* (Director Isao Takahata) and *Rudolf The Black Cat* (Director Kunihiko Yuyama & Monotai Sakakibara) as feature films. Festival ticket passes can be purchased online or at the venue's box office of the specific film you would like to watch.

Info: www.nycff.com
TEL: 212 349-0330

March 3-9

Ugetsu 4k Restornlion Film Screnning

Fifm Forum

Kenji Mizoguchi's masterpiece *UGETSU* (1953) has had a thorough 4K restoration and will be screened at Film Forum. The Friday night screening will be introduced by Eric Nyari of Cineric Labs, who will present a before and after restoration demonstration. *UGETSU* is a story about a village potter who decides to go to sell his pottery, leaving his wife in town. However, he is seduced by the ghost princess and falls under a spell. By the time the spell is broken, he finds a devastated village. The illusory nature of ambition and desire is reinforced by the photography of Kazuo Miyagawa. *UGETSU* was the winner of the Venice Film Festival's Silver Lion and was included in TIME's list of top 100 movies. There will be two screenings on Mar 3, and Eric Nyari of Cineric Labs will present a before-and-after restoration demonstration at the 7pm show.

Location: 209 W. Houston St., (bet. Varick St. & 6th Ave.)
New York, NY 10014
TEL: 212 727-8110 / www.filmforum.org

Event

March 5

Consultation for Future Ramen Shop Proprietors

Menyn Jiro

A consultation for those interested in opening a ramen shop will be offered by Jiro Anma, owner of Menya Jiro which took first place at the Japan Fes NY Ramen Contest. With experience opening more than 50 shops, Anma will share his know how and address concerns such as how to master making ramen and how to make money selling it. The session will be held at Global Labo from 3-5 pm.

Location: Global Labo
545 8th Ave., (bet. 37th & 38th Sts.), New York, NY 10018
anma@menyajiro.com

March 24

Free Topping Coupon nt Columbia University Matsuri

Go! Go! Curry!

On Mar. 24, Columbia University's Japan Society will hold its annual spring Matsuri (festival). This event will feature amazing entertainment as well as delicious Japanese food. Go! Go! Curry!, known for its thick addictive homemade creations, will be offering a free topping coupon to anyone who buys curry at its booth. The event is free and when entering from 116th and Broadway (or Amsterdam Avenue), walk straight on College Walk to the center of campus.

Location: Columbia University
2920 Broadway, (at 116th St.), New York, NY 10027
TEL: 212 854 1754 / www.columbia.edu

March 25

U.S. Career Forum

Disen internationnl

CareerForum.net will be holding a bilingual job fair focusing on U.S. jobs on Mar. 25 at the Javits Center Hall 1E.

This U.S. Career Forum is geared toward English and Japanese bilinguals who can legally work in the U.S., including people who have Optional Practical Training status or students who are applying for OPT. Some of the participating companies are Amazon, Ito-En, KPMG and Mizuho. It will be a relaxed environment for networking with a happy hour at 5 pm. For more information, go to their website or Facebook.

Info: www.careerforum.net/event/us/?lang=E

Happenings

Multi-Vitamin Facinl Promotinn

Spa Knren NY

Spa Karen NY has dedicated itself to providing a variety of facial services to their clients. From Mar. 1-31, Spa Karen NY is offering a 90 min. multi vitamin facial for only $95 (Reg. $150). Multivitamin facials rejuvenate and nourish premature aging skin from sun damage and effectively remove blackheads. At Spa Karen NY, customers will receive a thorough skin examination from a Japanese esthetician who will recommend the best treatment option. Call to make a reservation.

Location: 15 W. 44th St., (bet. 5th & 6th Aves.), 10th Fl
New York, NY 10036
TEL: 212-729 3521 / www.spakarenny.com

Brazilian Blowout Promotion

Belen New York

Belea New York is a Japanese hair salon located in Midtown East. The owner is an experienced hair stylist who has done

make up and hairstyling for models at fashion shows in Japan and New York. This March Belea New York is offering a new hair service called Brazilian Blowout. This new service will make the hair smooth, less wavy, and healthier. Hair also becomes easier to manage after a wash with shampoo. The first three Chopsticks NY readers will receive the Brazilian Blowout for $175 (Reg. $280). This promotion is only available for new customers and does not include the regular haircut service. Mention ChopsticksNY when you make an appointment.

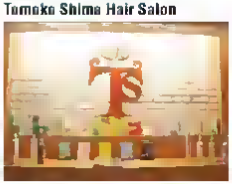
Location. 239 E. 53rd St., (bet. 2nd & 3rd Aves.), New York, NY 10022
TEL. 646 707-0050 / www.beleany.com /

Thunder Spicy Miso Ramen Contest
Naruto Ramen Upper West Side

Naruto Ramen is hosting its monthly ramen contest at its Upper West Side location. This March the contest bowl features Thunder Spicy Miso Ramen. This ramen bowl is filled with sliced pork cabbage, carrots, onions, fish cake, half boiled egg, scallions, corn and bean sprouts, but the highlight is not the plentiful toppings but its thunder spicy soup. Customers who participate in the contest can choose from three spicy levels, the third level being the hottest. In order to participate in the contest, go to the Naruto Ramen Upper West Side location, pay $15, choose the spicy level, and finish the entire bowl to receive a Naruto Ramen special certificate.

Location. 2634 Broadway, (at 100th St.), New York, NY 10025
TEL. 212-222-0229 / www.narutoramennyc.com

Early Spring Promotion
Tomoko Shima Hair Salon



Tomoko Shima Hair Salon is offering their special cut series "TS Signature Cut" and "Perfect Day Cut" with a head spa and two treatment options. Customers can choose from one of the following options; TS Signature Cut and Head spa for $39 (Reg. $74), TS Signature Cut and Nigelle Moisture Treatment $49 (Reg. $84), or Perfect Day Cut and Olaplex "Mini Treatment", recommended for chemically treated/over-processed hair, for $59 (Reg. $89). From Mar. 1-31 Tomoko Shima Hair Salon is offering their special cut series with a head spa and mini treatments only at their downtown location. Mention Chopsticks NY Early Spring Promotion when making an appointment, or click "Chopsticks Early Spring Promotion" and write which service you want when making an appointment online.

Location. 235 W. 14th St., (bet. 7th & 8th Aves.), New York, NY 10011
TEL. 646-438-9277 / www.tomokoshima.com

Introducing Microblading! 20% Off for Chopsticks NY Readers
Salon de Miyu

Miyu Asakawa, an experienced hair colorist and make-up artist is now introducing microblading, a technique used for enhancing the eyebrows. She provides customers with a thorough consultation beforehand to choose the eyebrow shape and color. Eyebrows are important part of your face, and your morning make-up time will be much easier with the enhanced brows by microblading. Salon de Miyu is offering Chopsticks NY readers a 20% discount for the microblading service only at the Salon de Miyu Brooklyn location. Mention ChopsticksNY when making an appointment by email.

Contact: miyu.asakawa@gmail.com

Haircut and Roots Touchup or Highlights 20% off
GARDEN NEW YORK

As its March promotion, West Village Japanese hair salon, GARDEN NEW YORK is offering 20% off haircuts with root touch-ups or highlights. When dyeing to retouch one's roots, hair will come out looking naturally beautiful. For those already coloring their hair, this will bring out luster and prevent hair damage. Highlights can add more depth to your hair style and is perfect for those who want to change styles. The offers are limited to first time customers who come in on weekdays.

Location. 323 W. 11th St., (bet. Greenwich & Washington Sts.)
TEL. 212-647-9303 / www.garden-nyc.com

Renewal Campaign: Free Sample of Dry Aged Beefsteak
SALT + CHARCOAL

One of the few restaurants to use actual charwood in its char-grilling in New York, SALT + CHARCOAL, is commemorating its menu renewal by providing customers who come in for dinner from Feb. 20 to Mar. 19 with a free sample of dry aged beefsteak. Newly appointed executive chef Tadaaki Ishizaki has worked at steakhouses and three star French restaurant Joel Robuchon Tokyo, and the open kitchen allows you to watch him work. SALT + CHARCOAL also offers plentiful seafood and a raw bar.

Location. 171 Grand St., (at Bedford Ave.), Brooklyn, NY 11249
TEL. 718 782-2087 / www.saltandcharcoal.com

$199 March Whitening Special!
Waterside Dental Care

Founded in 1980, Waterside Dental Care has always prioritized providing personalized dental care for their patients. In March, Waterside Dental Care is offering a spring special on customized whitening trays with whitening gel. The customized tray ensures the whitening gel to reach each tooth, even if the teeth are crowded. Originally a $600 value, the discount is available until the end of March. Mention Chopsticks NY when you make an appointment.

Location. 10 Waterside Plaza, lobby level, New York, NY 10010
TEL. 212-683-6260 / www.watersidedds.com

53% Off Mobile Hotspot Service
Telecom Square USA

Telecom Square USA has become a leader in providing secure, cost-effective services in temporary mobile connectivity and wireless broadband service in Japan. Telecom Square offers a hotspot rental device to connect to wi-fi anywhere in 209 countries with a flat fee, unlimited data usage and allows more than five devices to connect. Until Mar. 31, Chopsticks NY readers can receive 53% off ($5.99 per day) for mobile hotspot rental that can be used in Japan with the code "CPSTK17" when applying online.

support@telecomsquare.us / TEL. 1 855 412-4500
www.mobilewifi.telecomsquare.us

30% Discount on Bamboo Skewers
KORIN

KORIN Japanese Trading has specialized in providing Japanese kitchenware to restaurants and home kitchens since its establishment in 1982. This March, KORIN is offering a 30% discount on Bamboo Skewers purchases at their Tribeca showroom and KORIN online shop. When making a purchase online, use the promo code: BAMCHS17 to receive the discount.

Location. 57 Warren St., (bet. Church St. & W. Broadway)
New York, NY 10007 / TEL. 1-800 626-2172 / www.korin.com

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